

## FETTUCCHINE ALFREDO OR FETTUCCHINE WITH BUTTER E PARMIGIANO-REGGIANO CHEESE



### **Ingredients (6 people):**

500 g of fresh fettuccine

120 g butter cut into pieces at room temperature

210 g of Parmigiano-Reggiano cheese

Fettuccine baking water

50 g of salt

Grated Parmesan cheese to taste

### **Preparation:**

1. For the fettuccine fill a pan with salted water and bring to the boil.
2. When boiling, add the fettuccine and cook for 2 minutes.
3. Set aside the cooking water.

4. For the sauce on a platter place half of the butter,  $\frac{3}{4}$  of grated Parmigiano-Reggiano cheese and a little of the cooking water, just enough to get a creamy and flowing paste.
5. Place the fettuccine over parmesan butter and cheese sauce and sprinkle remaining cheese.
6. Immediately mix with a fork and spoon and move from the bottom up.
7. If sauce becomes too thick add a little more of the cooking water.
8. Serve immediately with grated Parmesan cheese to taste.

### **Attention**

1. Parmesan cheese rotoates between 75 and 85° C and care must be taken not to exceed this average.
2. If the heat is very intense, the protein elements become will separate from the fat and cause the gum effect.
3. If the temperature does not reach the minimum of 75° C the result will be equally undesirable as the mixture will not be creamy.
4. The difficulty of preparation is to maintain the proper temperature.