

# Most Delicious Alfredo Sauce

by Cooking with Anadi

Preparation Time: 20

Number of Persons: 4

## Ingredients:

Ingredient	Measure
Butter	3 Tablespoon
Heavy cream	2 Cups
Pecorino Romano, finely grated	1 Cups
Parmesan cheese, finely grated	2 Cups
Fettuccine or Tagliatelle	12 Ounces

## Method:

1. Add the cream and butter to a pan and then turn the heat on medium low. Allow the butter to melt and for the cream to start steaming. Cook until the cream thickens slightly and then take the pan off the heat.
2. Cook the pasta until close to al dente and then drain and add to the sauce. Return the pan back on the and set to low. Top with parmesan, pepper, salt, nutmeg and mix well to coat the pasta well with the sauce.
3. As the sauce starts to steam and thicken slightly more, add the pecorino romano cheese, toss well to combine and then taste and adjust for salt. Serve

immediately.