

Maine Arts Camp

RECIPE TEMPLATE

Recipe Name: Fettuccine Alfredo

Chef: Charles Limoggio C.E.C.

Preparation Time: 20 Minutes

Servings: 8

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
2	Lbs	Fresh Pasta	Cooked al dente, drained
1	Qt	Heavy Cream	
4	Each	Garlic cloves	Smashed
8	Each	Black Peppercorns	
1	Ea	Bay Leaf	
2	Pinches	Cayenne Pepper	
4	Oz	Butter	cubed
4	Oz	Parmesan Cheese	shredded
2	Each	Egg yolk	optional

Procedure:

1. Bring the heavy cream with the flavoring ingredients to a simmer, turn off & let steep 20 minutes, strain.
2. Cook the pasta, keep al dente,
3. Heat the butter in a sauté pan, add the pasta, toss, add the cream, bring to a boil. Add the cheese
4. If the egg is desired, add at this time and toss.

Notes: