



Frugal -Budget Fettuccine Alfredo



Serving: 4



Cook Time: 20 mins



Level: Easy



INGREDIENTS

- 2 tbs butter
- 1 clove garlic
- 3/4 cup cream
- 2 egg yolks
- 1 cup cheese, grated
- 2 tbs parsley
- 300 g fettuccine

PREPARATION

1. Put a large pot of salted water on to boil and cook the pasta as per the packet instructions, while you make the sauce.
2. Put the butter in a large deep-frying pan and melt it. Add the crushed garlic and cook it until it sizzles.
3. Meanwhile whisk the cream and egg yolks together, then add them to the pan. Cook it on low, let it thicken a little but don't boil it. Keep stirring it so the egg doesn't scramble on the bottom of the pan.
4. Turn off the heat. If the pasta is ready, drain it and reserve some of the cooking liquid. Add the hot pasta to the pan and toss through.
5. While it's all still hot, add the grated cheese and toss it until the cheese melts into the sauce. If it gets too dry, add some of the reserved cooking liquid. Turn the heat back on to very low, just to heat things through.
6. Sprinkle with parsley and season generously with salt and pepper to serve.