

Alfredo Sauce

Yield: 2 servings

Ingredients:

¼ cup and 2 tbsp. butter
2 cups heavy whipping cream
1 cup parmesan cheese
2 lightly beaten egg yolks
¼ teaspoon salt
Dash of pepper and ground nutmeg

Directions:

- Cook pasta
- Meanwhile, in a saucepan, melt ¼ cup plus 2 tbsp. butter over medium – low heat. Stir in the 2 cups of heavy whipping cream, 1 cup parmesan cheese, 2 eggs yolks slightly beaten, and ¼ tsp. salt. Put a dash of pepper and ground nutmeg.
- Cook and stir over medium-low heat until a thermometer reads 160 degrees (do not boil).
- Drain the pasta; top with Alfredo sauce and remaining parmesan cheese (4 tbsp.)