

ALFREDO PASTA SAUCE

8 16 32 SER

2 4 8 CUP 35 % HEAVY CREAM

1/4 1/2 1 CUP BUTTER

1/4 1/2 1 CUP PARMESAN CHEESE

SALT & PEPPER TO TASTE

PASTA

FRESH PARSLEY

EXTRA PARMESAN CHEESE

1. HEAT A PAN TO VERY HOT, ADD JUST ENOUGH WATER TO COVER THE BOTTOM, WATER WILL EVAPOURATE QUICKLY, WHEN JUST A FEW DROPS, ADD THE CREAM, THIS WILL PREVENT SCORCHING OR BURNING THE BOTTOM OF THE PAN. REMOVE FROM STOVE, ADD CREAM TO PAN, RETURN TO HEAT, REDUCE HEAT TO MEDIUM, BRING TO A BOIL, REDUCE TO HALF.

2. SERVE WITH YOUR FAVOURITE COOKED PASTA.