

Fettuccini Alfredo

Conversion
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

Original Yield x Conversion Factor = Desired Yield

uncooked fettuccine

2 oz.

butter

1 oz.

heavy whipping cream

½ c.

grated Parmesan cheese, divided

2 T. + 1 T.

Romano cheese

2 T.

egg yolk, lightly beaten

1

salt

tt

pepper and ground nutmeg

dash

1. Cook fettuccine according to package directions.
2. Meanwhile, in a saucepan, melt butter over medium-low heat.
3. Stir in the cream, 1/4 cup cheese, Romano cheese, egg yolk, salt, pepper and nutmeg.
4. Cook and stir over medium-low heat until a thermometer reads 160° (do not boil).
5. Drain fettuccine; top with Alfredo sauce and remaining Parmesan cheese.
6. Yield: 1 serving.