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# Fettuccine Alfredo II

*Chef Giocondo Tassotti - Tassotti's Restaurant - Sarasota, FL  
Sarasota's Chef Du Jour - 1992*

Servings: 4

**1 pound fresh egg fettuccine**

**1 1/2 pints heavy cream**

**1/2 pound Parmesan cheese (Reggiano)**

**4 tablespoons butter**

**3 egg yolks**

In a saucepan, cook the fettuccine according to package directions. Drain. Set aside.

In a saucepan, heat the cream and butter until boiling.

Add the cooked fettuccine. Bring back to a boil.

Add the egg yolks and Parmesan cheese, stirring continuously.

Bring to a boil. Remove from the heat. Serve with fresh ground pepper.

## **Pasta**

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*Per Serving (excluding unknown items): 762 Calories; 81g Fat (94.3% calories from fat); 6g Protein; 5g Carbohydrate; 0g Dietary Fiber; 435mg Cholesterol; 190mg Sodium. Exchanges: 0 Lean Meat; 1/2 Non-Fat Milk; 16 Fat.*