

SIEMENS

Fettuccine Alfredo



Eggless

Yield
Serves 3-4

Type
Savory

Function
Steam Plus

Temperature
**100 degrees
Celsius**

Time
16 min

Tray Level
3

Ingredients

- 200 grams Fettuccine Pasta
- 6 tablespoons Butter
- 1 Garlic Clove (minced)
- 1 1/2 cups Heavy Cream
- 1/4 teaspoon Salt
- 1 1/4 cup Shredded Parmesan Cheese
- 100 grams Shredded Chicken
- 1/4 teaspoon Pepper
- 2 tablespoons Italian Parsley (optional)

Procedure

1. Add Pasta to the non-perforated Steaming tray with double the quantity of water and some olive oil.
2. In a large skillet or pan, heat butter over medium heat. Add minced garlic and cook for 1 to 2 minutes. Stir in heavy cream.
3. Let heavy cream reduce and cook for 5 to 8 minutes. Add half of the parmesan cheese to the mixture and whisk well until smooth. Keep overheat and whisk well until the cheese is melted.
4. Save some pasta water. The pasta water is full of flavor and can be used to thin out the sauce.
5. Toss alfredo sauce with fettuccine pasta and add half of the parmesan cheese. Once it is tossed, garnish with the remaining parmesan cheese. Add a little pasta water if it needs to be thinned out.