

Roman-style Fettucine Alfredo

Ingredients

- 6 oz Parmigiano-Reggiano cheese, finely grated and divided
- 8 oz European-style butter, cut into small cubes
- kosher salt
- 1 lb fresh fettuccine pasta

Directions

Place 4 oz of the grated Parmigiano cheese in a large bowl. Sprinkle with butter cubes and set aside.

Boil the pasta in salted water. Transfer pasta to the bowl with the cheese, reserving the pasta water and toss. Add 1/4 cup of pasta butter, and continue tossing, until the cheese and butter melt and combine into a sauce. Serve with remaining Parmigiano cheese on the side.