
Authentic Roman-Style Alfredo Sauce

From the Kitchen of Brett Broussard

1 stick unsalted butter, diced

5 ounces Parmigiano-Reggiano cheese, grated

Kosher salt

1 pound fresh fettuccine pasta

In a large heatproof bowl, combine butter and cheese. In a medium pot of salted boiling water, cook pasta until al dente. Using tongs, a strainer, or a spider, transfer pasta to bowl with cheese and butter. Add 1/2 cup hot pasta-cooking water, then using tongs, toss repeatedly until butter is melted and a creamy, emulsified sauce forms. If pasta seems too dry, add a splash or two of additional pasta water until desired consistency is reached. Season with salt, if necessary. Serve, sprinkling more cheese on top.
