

# ALFREDO SAUCE



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- ½ cup butter
- 1 pint (2 cups) heavy cream
- 1 cup cream cheese
- 1 teaspoon minced garlic
- 1 teaspoon Italian seasoning
- salt and pepper to taste
- 1 cup grated Parmesan cheese

In a saucepan add butter, heavy cream and cream cheese. Cook over medium heat and whisk until melted.

Add the garlic, seasoning, salt and pepper. Whisk until smooth.

Add the grated Parmesan cheese.

Let it simmer for about 3-5 mins or until it starts to thicken. Toss it with your pasta.

Note: Kiti Citi – Ek maak myne presies soos Jennifer Weir, maar asseblief moenie dit laat “simmer” nie. Die room daarin SAL SPLIT as jy dit kook. Sit jou plaat stadig en bly roer. Dit vat omtrent 4 minute teen 90 °C. Ek gooi alles behalwe Parmesan in pot (of thermomix). En sodra dit gesmelt is, gooi ek die kaas by en sit voor met vars pietersielie. Het dit gisteraand gemaak met spek.

Resep: Jennifer Weir

Foto: Kiti Citi