



# Fettuccini Alfredo



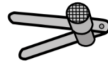
## Equipment



Big saucepan



Colander



Garlic press



Pan



Measuring spoons



Tongs



Scale



Small bowl

## Ingredients

150g pasta



½ saucepan of water



2 tbsp butter



2 garlic cloves



150ml double cream



2 tbsp parmesan cheese



A pinch of salt and pepper





## Method:

1. Cook the pasta with water for 10 minutes



2. Drain the pasta



3. Add butter and garlic in the pan



4. Add double cream, parmesan cheese, salt and pepper in the pan



5. Add the pasta in the pan



[https://www.youtube.com/shorts/Yd\\_dTvRpXys](https://www.youtube.com/shorts/Yd_dTvRpXys)