

Fettuccine Alfredo

I was asked by my buddy Octavio Torres, the talented cameraman who helped me bring my recipes to life on television to create a sexy Alfredo and this is the result. He said it is the best he has ever had. We shall let you be the judge.

1 cup heavy cream
1 stick unsalted butter, cut into tablespoon pieces
1 oz finely grated Parmigiano-Reggiano (1 cup)
1 teaspoon chopped garlic
1 fresh chilli
½ teaspoon bullion powder
½ teaspoon curry powder
½ cup chopped cilantro
Salt and pepper
12 oz dried Egg Fettuccine

Cook the Fettuccine in a 6-8 quart pot of boiling, salted water until al dente. Bring cream and first 6 ingredients to boil, lower heat slightly and let cook for about twenty minutes, until thickened. Whisk in cilantro. Season sauce and remaining ½ cup Parmesan in large bowl. Toss pasta constantly to coat evenly; adding enough cooking water to keep pasta moist. Season with salt and pepper to taste, then sprinkle with remaining cheese.