



Fettuccine Alfredo (Musso and Frank)

While honeymooning in Rome, in 1920, Douglas Fairbanks and Mary Pickford tried Alfredo di Lelio's fettuccine and begged him for the recipe. Upon returning to Hollywood, the newlyweds gave Jean Rue the chef at Musso and Frank and Rue made the dish for the two whenever they dined. The recipe was recently discovered in the Musso's files and

now it is on the menu nightly.

Serves: 6

1-1/2 lbs	fresh fettuccine noodles
2 cups	reserved pasta water
1 cup	unsalted butter, cold and cubed
12 oz	Parmigiano-Reggiano cheese, finely grated

1. Fill a pot with salted water. Bring to a boil and add the fresh pasta. Cook until al dente, about 4-5 minutes. Drain in a colander, reserving 2 cups of the water.
2. In a large sauté pan, add butter and pasta water on medium heat. Stirring until liquid thickens to a velvety texture. Turn off of the heat and whisk in cheese a little at a time until mixture is creamy. Toss in the cooked pasta, coating with the sauce. Divide into 4 bowls. Top with a sprinkling of cheese.