LA CUCINA AT THE MARKET

Cultivate Your Passion for Cooking

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Parmigiano Cream

Ingredients

½ stick salted butter
1.5 cups of heavy cream
½ cup grated Parmigiano
½ cup grated pecorino cheese
1 teaspoon white pepper

3 tablespoons finely chopped Italian parsley
1 cup pasta water

Preparation

Bring a large pot of salted water to boil. Add 1 pound of pasta and cook until al dente.

While pasta is cooking, in large pan, gently melt butter and cream.

Drain pasta (reserving 1 cup of pasta water) and add to pan. Add cheese and pepper-toss. If it's dry add a ¼ cup of pasta water at a time and toss gently. Plate and serve with a sprinkle with fresh parsley.

Buon Appetito!