**Homemade Pasta with Alfredo Sauce**

**Pasta: (2 people)**

1 egg

100-125ml flour

Drizzle of olive oil (2-3ml)

Mix with fork until it resembles course meal

Pour out onto a lightly floured board and knead until soft enough to put through the pasta machine or roll thin enough with rolling pin. Do not use too much flour.

\*\*Make sure the dough has a light dusting of flour on both sides or else the dough will stick in the machine.

Start with setting 1 on the machine and slowly move the dough through each setting to #5

Continue through each setting a couple times until the desired thickness is reached

Give the dough a light coating of flour to prevent sticking & lightly roll the dough into a log shape and carefully cut it width wise into thin 1/2cm strips. Once the strips are cut, fluff the pasta dough with a bit of flour so the noodles come apart and do not stick together

Place pasta in boiling salted water, cook until el dente 1-3min. DO NOT overcook! Strain the pasta in a colander and rinse under cold water. Set aside. Start sauce. \*save some pasta water (see below)

**Ingredients for Sauce: (2 people)**

30ml butter

125ml full cream

50ml parmesan cheese

Clove garlic (optional) cut in half

Salt & pepper, nutmeg (optional)

**Method:**

Sauté butter in pan

Add garlic and cook for 60 sec. (remove before you eat)

Add the cream and the parmesan cheese and any seasonings (salt/pepper/nutmeg)

Simmer for 3-5 min

Toss cooked pasta in the sauce. Add pasta water for desired thickness if needed. Garnish with parsley