

Goldie Hawn's FETTUCCHINE ALFREDO

FINISHED WITH FRESH TRUFFLE OR NUTMEG

..... SERVES 4 | TOTAL TIME - 45 MINUTES, PLUS RESTING

Homemade pasta, in a silky sauce of double cream, Parmesan and fresh truffle (or nutmeg, which is easier to get hold of and just as tasty!) is a well-known Italian dish that I cooked up for Goldie – she loves it! This is my take, swapping in some single cream to make it a little less naughty. Trust me, it's still a heavenly mouthful.





GOLDIE HAWN'S FETTUCCINE ALFREDO

FINISHED WITH FRESH TRUFFLE OR NUTMEG

½ x Royal pasta dough
(see page 244)
fine semolina, for dusting
150ml double cream
150ml single cream
1 large egg
60g Parmesan cheese,
plus extra to serve
1 fresh truffle or 1 whole
nutmeg, for grating
truffle oil

Make the Royal pasta dough (see page 244). Once it's relaxed for 30 minutes, roll the sheets out to 2mm thick. Set up the fettuccine attachment on your pasta machine and gently run through each pasta sheet, placing on a semolina-dusted tray as you go. Or, if making by hand, loosely roll up the pasta sheets, cut into strips just over ½cm wide, then use your fingertips to shake out and separate into strands.

When ready, cook the fettuccine in a large pan of boiling salted water for 1 to 2 minutes, or until al dente. Meanwhile, gently heat all the cream in a large frying pan on a low heat, then separate the egg and whisk the yolk into the pan (save the white for another day). Finely grate and gently whisk in the Parmesan, then season with sea salt and black pepper.

Using tongs, drag the pasta straight into the sauce, taking a little cooking water with it. Toss together, adding extra splashes of cooking water to loosen into a lovely, silky sauce, if needed. Plate up with fine gratings of truffle or nutmeg and a good grating of Parmesan, drizzle with a little truffle oil and serve right away.

CALORIES	FAT	SAT FAT	PROTEIN	CARBS	SUGAR	SALT	FIBRE
612kcal	38.5g	19.8g	22.8g	44.7g	3g	0.6g	1.7g