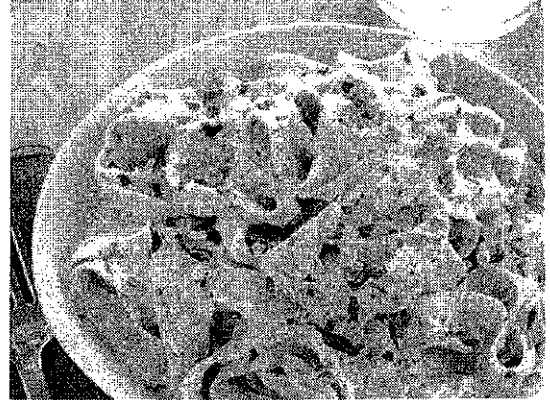


ALFREDO SAUCE

INGREDIENTS:

- 1 tsp. Italian seasoning
- ¼ cup plus 2 Tbsp. butter
- 1 cup heavy whipping cream
- 1 cup milk
- ¼ tsp. dried basil
- ¼ tsp. dried parsley
- ½ cup grated Parmesan cheese
- ½ tsp. salt
- 2 egg yolks, scrambled



DIRECTIONS:

1. Heat milk and cream in a saucepan over low to medium heat.
2. Cut butter up into little pieces.
3. When the milk mixture is almost simmering, add the butter pieces.
4. Whisk the butter into the milk mixture until melted.
5. Stir in salt, basil, and parsley.
6. Whisk in the grated Parmesan cheese.
7. Whisk constantly until melted.
8. Then mix in egg yolk.
9. Simmer over medium low heat for 3 to 5 minutes.

Basic Pasta

"An easy recipe and simple to double or triple, depending on amount needed. Hope you enjoy!"

Ingredients

- 2 egg, beaten
- 1/2 teaspoon salt
- 2 cup all-purpose flour
- 1 tablespoons water
- 1 tablespoon olive oil

Directions

1. Using dough hook, in mixer bowl, combine flour and salt. Make a well in the flour; add the slightly beaten eggs, water, and oil, and mix. Mixture should form stiff dough. If needed, stir in 1 to 2 tablespoons more of water.
2. On a lightly floured surface, knead dough for about 3 to 4 minutes. With a pasta machine or by hand roll dough out to desired thinness. Use machine or knife to cut into strips of desired width.

