

Ev Yapılm? Alfredo Sos

Creamy, rich homemade Alfredo sauce recipe ready in 15 minutes. Perfect for pasta, vegetables, and meat dishes with butter, cream, and Parmesan.

5	10	15	4	Easy
HAZIRLIK DK	P?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

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Malzemeler

- 1 cup butter
- 1 cup heavy cream
- 2 clove garlic
- 1 cup parmesan cheese
- 1 cup parsley
- 1 pinch salt
- 1 pinch black pepper

Yapılı???

- Heat 1 cup butter in a medium saucepan over medium-low heat until completely melted and gently foaming, about 2-3 minutes.
- Add 2 cloves minced garlic to the melted butter and cook for 30-45 seconds, stirring constantly, until fragrant but not browned.
- Make the cream base**
Slowly pour 1 cup heavy cream into the pan while whisking constantly to prevent the butter from separating.
- Bring the mixture to a gentle simmer over medium-low heat, then reduce heat to low and simmer for 3-4 minutes, stirring occasionally, until the cream coats the back of a spoon.
- Add the cheese**
Remove the pan from heat completely and gradually whisk in 1 cup grated Parmesan cheese, adding small handfuls at a time until each addition is fully melted and smooth.
- Season with 1 pinch salt and 1 pinch freshly ground black pepper, then whisk vigorously for 30 seconds until the sauce is glossy and completely smooth.
- Serve immediately over hot pasta while the sauce is warm and creamy, as it will thicken as it cools.

?puçlar?

Use room temperature heavy cream to prevent temperature shock when adding it to the warm butter and garlic mixture.

Grate Parmesan cheese fresh for the smoothest texture - pre-shredded cheese contains anti-caking agents that can make your sauce grainy.

Remove the pan from heat completely before whisking in the cheese to prevent it from seizing into stringy clumps.

Save some hot pasta cooking water before draining - the starchy water helps thin the sauce and improves adhesion to pasta.

Whisk constantly while adding cheese to create a smooth emulsion and prevent the sauce from separating.

Serve Alfredo sauce immediately while hot, as it thickens significantly as it cools and becomes less creamy.

If your sauce becomes too thick, whisk in warm milk or pasta water one tablespoon at a time until you reach the desired consistency.

Taste and adjust seasoning at the end - the saltiness can vary depending on your Parmesan cheese and butter.