

# A RECIPE FROM ALEX GRIMSLEY

## Chef Alex's Simple Pasta Alfredo

Serves 4

### Ingredients:

- 4 eggs
- 1 pound flour
- Pinch of salt
- 2 tbsp olive oil
- Water, as needed

### Instructions:

1. Combine flour, eggs, salt and oil in a mixing bowl. Mix until it comes together with the dough barely coming together. Add water as needed in teaspoon amounts.
2. Wrap tightly in plastic, and let rest for 30 minutes. This allows the flour to become hydrated and easier to work with.
3. Knead the dough until super elastic, you should be able to stretch the dough without it breaking. Let pasta rest covered for another 30 minutes.
4. Roll pasta down to desired thickness making sure it's very well-floured. Cut pasta to desired shape, toss with flour again and rest on a sheet tray for twenty minutes with parchment and more flour sprinkled on the bottom.
5. Boil in salted water until al-dente, roughly 30 seconds.

### Alfredo Ingredients:

- 4 oz butter
- 1 qt heavy cream
- 8 oz of parmesan shredded (plus more for serving)
- 2 shallots
- 6 oz dry white wine

### Instructions

1. In saucepan, melt 4 oz of butter. Mince shallots and sweat in pan with butter until very fragrant. Do this on low so that you do not caramelize the shallots. We do not want to get color here.
2. Add white wine and reduce until the wine has fully evaporated.
3. Pour in the heavy cream and bring up to a simmer.
4. Add parmesan and reduce heat to a low simmer, whisking constantly until the parmesan is fully incorporated.
5. While the sauce is staying warm on stove, make sure to periodically stir it so the bottom doesn't burn.

Toss pasta with sauce and enjoy!

*Alex Grimsley is the owner of [Chez Vous 512](#). You can find more information on Chef Alex's free virtual classes on Facebook ([@ChezVous512](#)) and learn more about his culinary specialties and offerings at [chezvous512.com](#). And if you are into food photography, check out his Instagram ([@chez\\_vous\\_512](#)). This recipe was found here: [sacredstoriesfilms.com/simple-pasta-alfredo/](#)*