



# The Cooking Lady's Pasta with Parmesan Cream

## *Ingredients*

1 lb box of pasta (or one package tortellini)

1 cup half-and-half

1/2 cup heavy cream

8oz shredded Parmesan cheese

White Pepper

Parsley (optional)

White Truffle Oil (optional)

## *What To Do:*

Cook pasta according to package directions. Drain and set aside.

In pan, over medium-heat add half-and-half and heavy cream. (You can vary the ratio of half-and-half to heavy cream however you prefer.) As cream begins to heat through, slowly add about shredded Parmesan cheese, a little at time. Allow cheese to melt after each addition.

Let cream sauce reduce slightly, season with white pepper to taste, and add the pasta into the sauce. Stir well, and check the white pepper. You shouldn't have to add any salt due to the cheese used.

The more you make this simple sauce, you'll change the ratio of cream and cheese to pasta according to your taste, and how thick you like this.

Can be topped with some fresh chopped parsley, and even drizzled lightly with some white truffle oil.