

# Creamy Alfredo Sauce

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 [sakurasoup.com/recipes/alfredo-sauce](https://sakurasoup.com/recipes/alfredo-sauce)

1. Separate 2 eggs and keep the egg yolks in a cup, reserve the egg white for another use.
2. In a medium sauce pan, heat 1/2 cup of unsalted butter on medium low heat, simmer 1-2 minutes.
3. Add 2 cups of heavy cream, 3/4 cup of grated parmesan cheese, 1 teaspoon of nutmeg, 2 egg yolks and 1 Tablespoon of ***Ginger Broth Concentrate w/Umami*** and stir. Bring the heat to simmer.
4. Stir occasionally and simmer for 3-4 minutes