Fettuccini Alfredo

8 Tablespoons European butter (Plugra or Kerrygold)

6 ounces Parmigiano Reggiano cheese, cut into 1/2" chunks (Don't buy shredded)

18 ounces fresh fettuccini

1 1/2 teaspoons salt

Slice butter into 1/2" slices.

Layer butter slices along bottom and sides of a large bowl.   Let soften.

Process cheese in food processor until finely ground.  Should be 1 1/2 cups.

Bring 2 quarts water to a boil.  Add salt and pasta and cook 2 minutes.

Use tongs to transfer pasta directly to butter lined bowl.  Toss until butter is melted.

Add 1/2 cup pasta water and toss until absorbed.

Add 1 cup of cheese, 1/3 cup at a time.

Toss in 1/2 -1 cup additional pasta water until sauce clings to pasta.

Let stand 2 minutes to allow sauce to thicken.  Add additional water if needed.  Season with salt.

Divide among serving bowls and serve with remaining cheese.