

4 Cheese Pasta

1/4 LB. of Gorgonzola Dolce

1/4 Lb. of Teleggio

1/4 LB. Fontina

1/2 cup grated Parmigiano Reggiano (buy a 1/2 LB. grated, you will use it)

1/2 stick of Butter (salted)

1/2 pint of heavy cream

1 LB. of Egg fettuccini Pasta (or a pasta of your choice, I like a wide noodle for this dish)

Pasta

In a large pot, fill it with cold water and add salt to taste. Once water is boiling add your pasta and cook. 10-12 minutes.

Cheese sauce

As your pasta is cooking, Cube your cheese. The smaller pieces will help melt the cheeses into a sauce. Grate the Parmigiano Reggiano at home or have it grated at the store.

In a large sauce pan put your heat on medium, add the butter and heavy cream. Once the butter and cream blend together add your other cheeses one at a time, saving the Parmigiano Reggiano for last.(Its what brings it all together, if you need more to make it thicker, just add it) Using a wire whisk blend each cheese into a rich creamy sauce.

Once the pasta is done, drain well and add the pasta into the large sauce pan with the cheese, mix gently and plate into a large serving bowl. Add some more Parmigiano Reggiano on top (to your liking) and serve!

This could be the ultimate macaroni and cheese. Its rich, creamy and heavy, make no Mistake, it Serves 4-6