

## **Quattro Formaggi Mac and Cheese**

Serves 4 - 6 as an appetizer or pasta course

### **Ingredients**

Butter for greasing

11 oz macaroni, cooked according to the package instructions. Keep warm.

salt and pepper to taste

pinch of cayenne pepper

pinch of garlic powder

3 oz Emmental cheese

5 oz Fontal cheese (or sharp cheddar)

2 oz Gorgonzola cheese

1/3 cup heavy cream

2 oz finely grated Parmesan cheese, plus extra for the topping

### **Method**

Preheat the grill to high. Lightly grease individual ramekin dishes with butter. Coarsely grate the Emmental and Fontal cheeses. Roughly chop the Gorgonzola cheese.

Place the cream and cheese in a large saucepan. Gently heat to melt the cheese. Stir with a wooden spoon until a creamy consistency is reached. ( Add a little more cream or milk if necessary).

Add the warm, cooked pasta to the sauce. Add the grated Parmesan and the seasonings.

Divide the pasta between the ramekins and top with extra Parmesan. Place under the grill until golden brown.

***Buon Appetito!***