

Pasta 4 Cheese

QTY: 6 servings

Ingredients:

- 500 gr. Pasta Quills
- 200 gr. Emmental Cheese (shredded)
- 200 gr. Gruyere Cheese (shredded)
- 200 gr. Parmesan Cheese (shredded)
- 100 gr. Blue Cheese
- 2 and ½ Cups Milk
- 1 and ¼ Cup Cooking Cream
- 2 TBSP Corn Starch
- ½ Cup Water

Steps:

1. Cut **Cheeses** into small pieces or have them shredded.
2. Cook the **Pasta** as described on its package.
3. In a cup mix the **Corn Starch** and **Water**.
4. Pour the **Milk** and the **Cooking Cream** in a cooking pot, and add all the **Cheeses** to it.
5. Stir the mixture on a *medium* flame until all the **Cheese** melts.
6. Continue stirring on a *high* flame until the mixture boils.
7. Add the **Corn Starch** mixture and stir for **1 min**. The mixture should thicken.
8. Pour the cooked **Pasta** to the mixture and stir for **2 min**.
9. Serve hot.

