

Preheat oven to 375 degrees. Reduce cream to approximately 4 cups by simmering over medium heat in a medium-size sauce pan. Bring several cups of well-salted water up to a boil over high heat and cook the pasta until just al dente. Cool down rapidly in cold water then drain well. Coat the pasta lightly in olive oil to prevent sticking. Set aside. Grate all the cheese, keeping them in separate piles. Once the cream is reduced, whisk in the four 1-cup quantities of cheeses. Heat over low heat until the cheese is fully melted. Set aside. In a big mixing bowl, combine the remaining cheese, pasta and cheese sauce. Add salt and pepper to taste and mix well without breaking up the pasta. Pour into a casserole pan and bake until lightly brown on top – about 20-25 minutes.



Cru Café Four Cheese Macaroni

SERVES 6-8

8 cups heavy cream, reduced to 4 cups
1 pound dried orecchiette pasta
1 cup pepper jack cheese, hand grated
1 cup aged cheddar cheese, hand grated
1 cup Fontina cheese, hand grated
1 cup mozzarella cheese, hand grated
¼ cup olive oil

FOR FINAL COOKING:

½ cup pepper jack cheese, hand grated
½ cup aged cheddar cheese, hand grated
½ cup Fontina cheese, hand grated
½ cup mozzarella cheese, hand grated
Salt and pepper to taste

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