



Woodhaven Farm
11401 Woodhaven Road
P.O. Box 595
Johnstown, Ohio 43031
614-470-COOK (2665)
740-967-0076
info@woodhavenfarm.com

Penne with 4 Cheeses

Ingredients:

2 cups whole milk
3 T. unsalted butter
3 T. AP flour
Dash of salt
Freshly grated nutmeg

2/3 cup grated Gouda cheese
2/3 cup grated Jarlsberg cheese
2/3 cup crumbled gorgonzola
1 pound pasta, such as penne
1 ½ cups grated parmesan cheese
2 T. chopped flat leaf parsley
Bread crumbs, optional

Procedure:

Preheat oven to 475 degrees.

Bring a large pot of salted water up to a boil.

In a heavy medium saucepan, heat the milk just until a boil and remove from heat.

In a heavy large saucepan, melt the butter over a low heat and add the flour, stirring constantly. Do not brown this roux. Remove from heat.

Beginning with 2-3 T. of the milk, add to the flour mixture and stir in completely. Repeat twice and then return to a low heat. Add the milk about ½ cup at a time until the béchamel is about the consistency of heavy cream. Add salt and nutmeg and remove from heat. Cover to keep warm.

Combine the Gouda, Jarlsberg and gorgonzola cheeses. Cook the pasta until all dente and drain. Add the hot pasta to the cheeses and fold in the béchamel, mixing well. Adjust seasoning and transfer to a gratin pan.

Sprinkle with the parmesan and bake for about 10 minutes. Garnish with the parsley.

Serves 8.