

FIVE-CHEESE MACARONI

Serves 4

1 pound fusilli bucati, cooked for half of recommended time
1 pound unsalted butter
1 cup all purpose flour
8 cups whole milk
½ pound Provolone, coarsely grated
½ pound Asiago Fresco, coarsely grated
½ pound Fontina Val D'Aosta, coarsely grated
¼ pound Parmigiano Reggiano, finely grated
¼ pound Mountain Gorgonzola, cut into ½-inch cubes
½ cup fresh bread crumbs
½ medium yellow onion, diced
Salt and pepper to taste
Nutmeg
Hot sauce

Preheat oven to 350 degrees.

Cook pasta to half the time suggested on the box. Meanwhile, heat milk in another pan over low heat.

In a skillet, melt 1 stick of the butter. Add the bread crumbs, stir and transfer to a bowl and set aside. In the same pan, melt 1 stick of butter. Add the onions and sauté over medium heat until translucent, about 10 minutes. Transfer the onions into a food processor and process until smooth. Add the puree into the milk.

Melt remaining butter in saucepan over medium-low heat. Add the flour and whisk until combined. Add the milk mixture slowly. Whisk until the mixture has thickened. Add Provolone, Asiago and Fontina. Stir until melted. Season to taste with kosher salt and freshly ground black pepper to taste. If desired, add nutmeg and hot sauce to taste.

Combine cheese sauce and pasta in a baking dish. Cover with Parmigiano and Gorgonzola cubes. Top with breadcrumbs. Bake until the top is golden and bubbly, about 20 to 30 minutes.

Recipe by Meghan Boyle, DeLaurenti Specialty Food & Wine