

PENNE WITH FIVE CHEESES

Ingredients:

Salt
2 C heavy cream
1 C crushed tomatoes in thick tomato puree
½ C freshly grated Romano (1 ½ ounces)
½ C shredded Italian fontina (1 ½ ounces)
¼ C crumbled Italian Gorgonzola (1 ½ ounces)
2 Tablespoons ricotta cheese
¼ lb mozzarella, grated
6 fresh basil leaves, chopped
1 lb penne pasta

Directions:

Preheat the oven to 375 degrees.

Bring 5 quarts of salted water to a boil in a stockpot.

Combine all the ingredients except the penne and butter in a large mixing bowl. Mix well.

Drop the penne into the boiling water and parboil for 4 minutes. Drain well in a colander and add to the ingredients in the mixing bowl, tossing to combine.

Put into a buttered 9" x 13" glass pan. Top with 1 ½ C bread crumbs mixed with ½ stick of butter.

Bake at 375 degrees for 1 hour or until bubbly.