

Macaroni and 3-Cheeses

8-10 Servings



16 ounces pasta (Use a combination of macaroni, bow-tie and fusilli)
2 cups grated Fontina
1 cup finely grated fresh Parmesan
1 cup (packed) grated fresh Mozzarella
2 cups heavy cream
2 ½ cups whole milk
2 teaspoons all-purpose flour
1/2 teaspoon salt, plus more for pasta water
1/4 teaspoon freshly ground black pepper
2 tablespoons finely chopped fresh Italian parsley leaves
Butter

Preheat the oven to 425 degrees.

Butter a 13 by 9-inch glass baking dish and set aside. Cook the Pasta in a large pot of boiling salted water until tender but still firm to bite, stirring frequently. Drain. **Do not rinse.**

Whisk the Cream, Milk, Flour, Salt, and Pepper in large bowl to blend. Stir in 1 cup Fontina, 1/2 cup Parmesan, 1/2 cup Mozzarella, and Parsley. Add the Pasta and toss to coat. Taste for seasoning. Add additional Salt and Pepper if needed. Transfer the Pasta to the prepared baking dish.

Toss the remaining Cheeses in bowl to blend, then sprinkle liberally over the pasta. Bake covered for ten minutes, then uncovered for an additional ten minutes until the sauce bubbles and the cheese melts and begins to brown on top, for a total of about 20 minutes. Let stand for 10 minutes before serving.