



# *Penne ai Quattro Formaggi*

## ingredients

Kosher salt  
1 cup whole milk  
4 ounces gorgonzola, cut into small cubes  
4 ounces taleggio, cut into small cubes  
2 ounces gruyere, grated  
2 ounces Parmesan, grated, plus more for topping  
1 pound mezze pasta (short penne)  
Freshly ground black pepper  
1/3 cup plain dried breadcrumbs  
a wooden spoon



adjust the oven rack to the top shelf. bring a pot of salted water to a boil.

heat the milk in a large skillet over medium heat. add the cheeses to the hot milk and start melting. With a wooden spoon, stir gently but continuously, until all the cheeses are melted together.

bring a pot of salted water to a boil and cook your pasta according to the directions on the box, and, as always, to make sure you achieve a proper "al dente" texture, drain it about 2 minutes before what is indicated.



toss the penne and the cheese sauce together, season with salt and a generous amount of ground black pepper. divide the penne between ten 6-ounce ramekins. top with a light sprinkling of breadcrumbs and a grating of Parmesan.

turn the broiler on high and broil until golden and crisp on top, 3 to 5 minutes.

"New Rule: Americans have to come up with a better cheese to represent the nation than American cheese. I'm not even sure American cheese is cheese. I think it's aged Jell-O. And it doesn't need to be individually wrapped in plastic, either. You're thinking of condoms."

— Bill Maher, *The New New Rules: A Funny Look At How Everybody But Me Has Their Head Up Their Ass*