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# Rigatoni Alla Quattro Fromaggio

*Caroline M Wank- Dayton's St. Paul*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**1/4 cup butter**  
**2 ounces flour**  
**3 1/2 cups whipping cream**  
**2 ounces gorgonzola cheese**  
**2 ounces Reggiano cheese**  
**2 ounces grated Parmesan cheese**  
**2 ounces Fontina cheese**  
**2 tablespoons chopped fresh parsley**  
**white pepper (to taste)**  
**1 1/2 pounds rigatoni**

In a two-quart saucepan over medium heat, melt the butter. Blend in the flour with a wire whisk. Cook for 1 to 2 minutes. Add the warmed cream slowly, while using a whisk.

Cook for 4 to 5 minutes until the sauce thickens slightly, and is hot (Do Not Boil).

Stir in the cheeses, one at a time, very slowly with a whisk. Add the parsley and pepper. Pour the sauce over the cooked pasta.

Cook the rigatoni according to package directions.

Yield: 3 to 6 servings

## **Pasta**

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*Per Serving (excluding unknown items): 6696 Calories; 418g Fat (55.9% calories from fat); 161g Protein; 580g Carbohydrate; 18g Dietary Fiber; 1427mg Cholesterol; 3133mg Sodium. Exchanges: 37 Grain(Starch); 6 1/2 Lean Meat; 0 Vegetable; 2 1/2 Non-Fat Milk; 79 1/2 Fat; 0 Other Carbohydrates.*