



EGG OR SPINACH FETTUCCINE WITH FOUR CHEESES

1 1/2 lb. fettuccine
1/4 lb. fontina, cut into cubes
1/4 lb. gorgonzola, cut into cubes
1/4 lb. mozzarella, cut into cubes
1 cup fresh parmesan, grated
6 tablespoons butter
1 cup heavy cream
salt and freshly ground pepper

In a large casserole, heat the butter. Add the fontina, gorgonzola, and mozzarella. Cook over low heat, stirring, until cheeses melt. Keep warm over lowest heat. While the fettuccine is cooking, stir the parmesan into the sauce, stir until melted. Stir in the cream and heat thoroughly, but do not boil. Add salt and pepper to taste. Drain pasta and put into the casserole with sauce, toss and serve very hot.