



FourCheese Sauce

Jacob · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

8

Description

A threecheese sauce for pasta is yesterdays news This extra cheesy fourcheese sauce is made with Parmesan mozzarella provolone and Romano Its great on gnocchi fettuccini or any type of pasta Garlicky French bread would be a tasty accompaniment

Ingredients

— - 2 cups heavy whipping cream - ½ cup butter - ½ cup grated Parmesan cheese - ½ cup shredded mozzarella cheese - ½ cup shredded provolone cheese - ½ cup grated Romano cheese

Instructions

1. Combine cream and butter in a saucepan over medium heat; stir frequently until butter melts
2. and bring to a simmer. Gradually stir in Parmesan
3. mozzarella
4. provolone
5. and Romano. Reduce the heat to low and cook
6. stirring constantly
7. just until cheese melts. Serve immediately; sauce will thicken upon standing.