

FOUR CHEESE SAUCE



Ingredients (serves 8 people):

1-liter white sauce ready according to recipe in The Basics

100 g of gorgonzola cheese

100 g of buffalo mozzarella cheese

100 g mascarpone

2 tbsp unsalted butter

50 g of finely grated Parmesan cheese

1 pinch of nutmeg

1 strand of olive oil

Salt to taste

White pepper to taste

Preparation:

1. Roughly chop the gorgonzola cheese and buffalo mozzarella cheese.

2. In a pan heat the butter with a drizzle of olive oil and sprinkle the nutmeg.
3. Place the four cheeses and let it melt slightly.
4. Add the white sauce and cook.
5. When you get the desired creaminess you are ready.
6. If necessary, season with salt to taste.
7. Season with white pepper to taste.
8. Serve with the preferably pasta or potato gnocchi or use in lasagna and cannelloni.