

# Bucatini with Four Cheeses

## Ingredients

- 1 lb perciatelli or bucatini pasta
- 12 Tbsp butter, divided
- 1 1/2 cups cubed Italian bread
- 1 cup shredded Mozzarella
- 1 cup diced Gruyere
- 1 cup crumbled Gorgonzola
- 2 cups shredded Parmigiano-Reggiano
- 1/2 tsp ground nutmeg
- salt & pepper to taste

## Directions

Preheat oven to 375°F.

Bring a pot of salted water to boil. Add pasta and cook until al dente. Drain.

Meanwhile, melt 2 Tbsp butter in a saute pan over medium-high heat. Add the bread cubes and toast on all sides. Remove from skillet. Crush some of the bread into 1/4 cup of bread crumbs. Reserve bread crumbs and additional croutons.

Add 1 cup/8 Tbsp butter to the saute pan used for the bread and melt over medium heat. Toss the pasta into the butter. Add the Mozzarella, Gruyere, Gorgonzola and 1 cup Parmigiano-Reggiano and mix well. Add the croutons, nutmeg, salt and pepper and toss again.

Transfer the pasta into an 8"x8" or equivalent oven-safe dish. Dot top with remaining 2 Tbsp butter. Top with the reserved bread crumbs, and remaining cup of Parmigiano-Reggiano. Bake, uncovered, for 20 minutes. Transfer to the broiler and broil for 2-5 minutes