



Recipe Category / Pasta

Four cheese pasta

15'
Hands on

15'
Cook Time

4-6
Portion(s)

1
Difficulty



Ingredients

- 500 g spaghetti
- 1 vegetable bouillon cube
- 1 tablespoon(s) olive oil
- 1 tablespoon(s) butter
- 3 clove(s) of garlic, finely chopped
- 200 g heavy cream 35%
- 100 g blue cheese
- 100 g parmesan cheese, grated
- 150 g kasseri cheese, grated
- 150 g pecorino cheese, grated
- pepper

To serve

- 2 tablespoon(s) parsley, finely chopped

Διατροφικός πίνακας

Nutrition information per portion

726 Calories (kcal)	37.0 Total Fat (g)	22.0 Saturated Fat (g)	61.0 Total Carbs (g)
36%	53%	110%	23%
3.0 Sugars (g)	34.0 Protein (g)	3.7 Fibre (g)	1.9 Sodium (g)
3%	68%	15%	32%

Method

- In a **pot** full of boiling water, boil the spaghetti, according to the directions on the package. Reserve 200 g of the pasta water and dilute the bouillon cube in it.
- In the meantime, heat the olive oil and butter in a **pot**, over medium heat.
- Sauté the garlic for 1-2 minutes, until golden.
- Add the water with the diluted bouillon cube and heavy cream. Bring mixture to a boil while whisking and then add the grated cheeses.
- Whisk until the cheeses have melted completely and your sauce thickens.
- Add the pasta and pepper. Toss to coat.
- Sprinkle with finely chopped parsley and serve.