



### Four-Cheese Baked Bow Ties

"Quatre Fromage Farfalle." Put a feather in your cap and call it macaroni.

½ stick (1/4 cup) unsalted butter

¼ cup all-purpose flour

1 ½ cups milk, warmed (prevent lumps)

1 (28 to 32 ounce) cans whole Italian

tomatoes, drained, reserving 1 1/4 cups

juice, and chopped fine

1 ½ cups coarsely grated mozzarella cheese

½ cup crumbled Gorgonzola cheese

½ cup diced Italian Fontina cheese

1 1/3 cups freshly grated Romano cheese

½ cup finely chopped fresh parsley leaves (preferably Italian flat-leafed)

1 pound bow-tie pasta

#### Recipe Preparation:

Preheat oven to 375°F and butter a 3 to 4 quart gratin dish or other shallow baking dish. In a heavy saucepan melt butter over moderately low heat. Add flour and cook roux, whisking, 3 minutes. Add milk and reserved tomato juice in a stream, whisking, and bring to a boil, whisking. Stir in tomatoes and salt and pepper to taste and simmer until thickened, about 3 minutes. In a kettle of salted boiling water cook bow-tie pasta until just al dente, about 8 minutes, and in a colander drain well. In a bowl stir together pasta, sauce, mozzarella, Gorgonzola, Fontina, 1 cup Romano, and parsley and transfer to prepared dish. Sprinkle pasta with remaining 1/3 cup Romano. Pasta may be made up to 6 hours ahead and chilled, covered. Bring pasta to room temperature before baking. Bake bow ties in middle of oven 30 to 35 minutes, or until golden and bubbling, and let stand 10 minutes before serving. Serves 6 as an entrée.