

Saxon Gourmet Italian Rigatoni with Award Winning Gouda & Cheddar Cheese

INGREDIENTS	QUANTITY	PROCEDURE
For the Rigatoni		
Rigatoni	1 pound	Dry
Kosher Salt	About 2 teaspoons	
For the Cheese Sauce		
Heavy Whipping Cream	1 cups	Makes 3 to 4 cups
Pastures Wisconsin Handcrafted Aged Cheddar Style Cheese	8 ounces	Shredded or sliced thin
Big Ed's Gouda Style Aged Grass Based Cheese	8 ounces	Shredded or sliced thin
Salted Butter	¼ cup	
Fresh Basil	1 tablespoon	Chiffonade

Directions for the Rigatoni:

In a large pot, bring to a boil 6 quarts of salted water. Add the rigatoni and cook for about 5 minutes. Since you will be cooking the pasta a second time cook them till they are almost done. You can accomplish this by tasting. When done immediately remove strain the pasta in a colander. Add Ice cubs to the pasta with cool running water and toss to stop the cooking process. Allow to drain. Set aside and wait for the sauce.

Directions for the Cheese Sauce:

In a large saucepan on a medium heat add the whipping cream. Bring to a simmer over medium heat, stirring frequently until cream start to thicken, about 5 minutes. Gradually stir in slice cheddar cheese and Gouda cheese. Reduce heat to low, and continue to stir just until all the cheese is melted and the sauce is thickened. Note: If the sauce is to thin add more cheese and if it's to thicken thin it out with a little white wine or cream.

Add the rigatoni to the sauce and toss. Serve in individual bowls and garnish with cheese. Top each bowl with a little basil for garnish.

Serve immediately, sauce will thicken upon standing Note do not toss sauce with noodles until ready to serve.

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