



## Casarecce with Italian Cheeses & Truffle Oil

Makes 10 portions

### Ingredients:

1 1/4 box	Barilla® Casarecce	2 1/2 Cups	Heavy cream
1/3 cup	Panko bread crumbs	1 1/4 tsp	Truffle oil
1 1/4 Tbsp	Extra virgin olive oil	1 1/4 cups	Parmigiano Reggiano cheese,
1 1/4 cup	Fontina cheese, shredded	to taste	grated Salt and pepper
1 1/4 cup	Asiago cheese, shredded		

### Instructions:

1. Fry bread crumbs with olive oil over medium heat in a large skillet until crispy; set aside.
2. Bring a large pot of water to a boil; season with salt.
3. Cook pasta according to package directions.
4. Melt the fontina cheese and asiago cheese with heavy cream over low heat in a medium skillet, stirring frequently until combined, about 4 minutes; season with salt and pepper.
5. Toss pasta with the cheese mixture in a large serving bowl until combined.
6. Stir in truffle oil and Parmigiano reggiano cheese.
7. Top with the bread crumbs

Recipe and phot courtesy of Barilla