



## Paccheri with four cheeses

### Paccheri ai quattro formaggi

Originating from Campania and Calabria, paccheri is a popular pasta shape in the region of Marche. When filming there I made this dish using a selection of delicious cheeses. This is a tasty and filling meal that's really easy to make – it's my version of a posh macaroni cheese! If you can't find paccheri you can use large rigatoni for this recipe. If scamorza is unavailable, use a mixture of ordinary mozzarella and smoked Cheddar.

Serves 4

**400g dried paccheri**

**100g Gorgonzola cheese, cut into small pieces**

**100g Taleggio cheese, rind removed and cut into small pieces**

**100g scamorza (smoked mozzarella) cheese, rind removed and cut into small pieces**

**3 tablespoons full-fat milk**

**1 tablespoon extra virgin olive oil**

**2 tablespoons chopped chives**

**2 teaspoons sweet paprika**

**80g freshly grated pecorino cheese**

**Freshly ground black pepper**

1. Cook the paccheri in a large pan of boiling, salted water until al dente.

2. Meanwhile, put the Gorgonzola, Taleggio and scamorza in a large saucepan. Add the milk, oil, half the chives and the paprika. Place the pan over a medium to low heat to melt the cheeses and stir to combine. Do not allow the mixture to boil. Remove from the heat and season with a little pepper.

3. When the paccheri is cooked, remove it from the water using a slotted spoon and put it directly into the sauce without draining. Ensure some of the cooking liquid comes along with it. Gently fold the pasta through the sauce and stir in half the pecorino.

4. Transfer the pasta to individual serving plates or bowls. Sprinkle over the remaining pecorino and remaining chives and serve immediately.