

Pasta with Gorgonzola

Serve 2-4

The Savory Way p.149

½ pound dried pasta
1 garlic clove, thinly sliced
6 ounces Gorgonzola cheese, more or less
2 tablespoons unsalted butter
Salt
Freshly ground pepper

1. Bring a large pot of water to boil for the pasta. Set a bowl large enough to hold the cooked pasta over the pot of heating water and add the sliced garlic, the cheese, broken into pieces, and the butter. As the water heats, everything will begin to soften and melt.
2. When the water comes to a boil, remove the bowl, and add salt to taste. Add the pasta, and give it a stir to separate the pieces. Cook until the pasta is as done as you like it; then scoop it out and add it directly to the bowl with the melted cheese. (Don't worry if all of the cheese hasn't melted—the heat of the pasta will do the rest.)
3. Toss everything together, season with pepper to taste, and serve right away in heated soup plates.