







## Recipe Details

Recipe Name : **Beautifully Cheesy Pasta Fonduta**  
Recipe Category:  
Author : **Jamie Oliver**  
Created : **February 16, 2015**  
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Portions : **4**




### Weight (Per Portion)

One portion of this dish weighs approximately 131.00 Grams

### Recipe Ingredients

Ingredient	Quantity	Allergen Warnings
Cheese, Mascarpone	2 Tablespoon	 Milk
Cheese, Danish blue	40 Gram	 Milk
Cheese, Goats, full fat,	40 Gram	 Milk
Asparagus	1 Small	
Salt, sea	1 Pinch	
Pepper, black	1 Pinch	
Lemons, whole,	1 Medium	
Marjoram, dried	1 Tablespoon	
Oil, olive	1 Tablespoon	
Pasta, taglioni	250 Gram	 Gluten

### Recipe Alerts

Special Dietary Requirements Suitability:	 Vegetarian
Allergen Warnings:	 Gluten  Milk

### Recipe Method

1. Place a large pan of salted boiling water on a high heat. Bring to the boil, then reduce the heat to low. Place a large heatproof bowl over the saucepan, add the cheeses and stir until melted. Pick in most of the marjoram leaves, grate in the zest of half a lemon and stir to combine. Remove the bowl from the heat and set aside, then turn up the heat to high and add a pinch of salt. Once the water is boiling, add the pasta and cook according to pack instructions.

