

Dreamy Truffle Mac and Cheese + White Pinot Noir 2021

What more could you want?



Truffle Mac and Cheese

6-8 servings

PROVISIONS

1 pound box tube pasta, Ziti, Elbow Macaroni or Cavatappi, (cooked al dente)	1/2 Teaspoon Dijon mustard
3 Tablespoons unsalted butter	1 Cup white cheddar, Jack or Fontina cheese, shredded
3 Tablespoons flour	1/2 Cup aged or smoked Gouda, shredded
2 Cups milk	Kosher salt
1 Cup half & half	Freshly ground pepper
2 Teaspoons truffle oil or paste	Fresh parsley or thyme, chopped
1/2 Teaspoon paprika (sweet or smoked)	

PROCESS

- In a large, heavy bottom saucepan, melt the butter over low heat.
- Whisk in the flour until a roux forms. Continue to cook on medium heat until the roux turns a light brown.
- Whisk in the milk and half & half until smooth.
- Add the truffle oil or paste, paprika and Dijon mustard.
- Whisk in the shredded cheeses until smooth. Fold the cooked pasta into the cheese sauce until smooth.
- Test for seasoning and add Kosher salt or cracked pepper sparingly. This will vary based on how salty your cheese was.
- For serving, drizzle with another dab of truffle oil and top with fresh parsley or thyme.

Enjoy with a chilled glass of White Pinot Noir. Cheers!

Recipe courtesy of Bonne Vie Kitchen, Folsom, CA





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