



# Truffled Mac and Cheese

## ümami café

Executive Chef: Jon Pratt

### Ingredients:

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3 shallots minced  
2 garlic cloves minced  
2 cups dry white wine (pinot grigio)  
1 qt. heavy cream  
4 oz. black truffle butter\*  
2 TBS. black truffle oil\*  
3 cups Italian Fontina cheese shredded  
salt and pepper  
3 lbs. elbow macaroni  
Panko Crumbs or in a pinch, bread crumbs

### Preparation:

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- Cook pasta

In salted (don't be shy with the salt) boiling water cook pasta until tender but not mushy, drain and empty out on sheet pan and drizzle with olive oil. Reserve

- Reduce cream

In non reactive sauce pan bring heavy cream to just boiling, reduce heat to low setting and simmer for 30 minutes or reduced to half. Reserve

- Make sauce

In non reactive sauce pan sauté shallots and garlic in 2 tablespoons butter until soft but not browned. Add white wine and simmer until wine is almost gone, add reduced cream and bring just to simmer, add grated cheese and whisk to incorporate. Add truffle butter and oil, add salt and pepper to taste.

### Serving:

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- To serve

Place pasta and enough sauce in sauté pan and bring to simmer. Transfer to a ramekin or casserole and serve garnished with butter toasted panko crumbs. You can also top with untoasted bread crumbs and place casserole in oven to bake until crumbs are golden brown. Garnish with a few drops truffle oil and minced chives.

## Truffled Mac and Cheese....continued

**Serves:** \_\_\_\_\_

This recipe will make about a quart of sauce which can make 10-12, 5" ramekins or 1 9X12" soufflé dish.