



# Smith & Wollensky™

## SMITH & WOLLENSKY TRUFFLED MAC & CHEESE

Yields 12 – 8 oz. portions

- 2 cups shallots, chopped
  - ½ cup garlic chopped
  - 1 qt. white wine
  - 1 qt. heavy cream
  - 3 ½ cups half and half
  - 2 tsp. black pepper
  - 3 small cubes chicken bouillon
  - 1 cup parmesan cheese, grated
  - 1 cup jalapeno jack cheese, grated
  - 1 ½ cheddar cheese, grated
  - 1 ½ lbs. 81 elbow macaroni or other small pasta (cooked al dente)
  - 1/2 cup flour
  - 3/4 cup butter
  - ½ cup truffle oil
- Topping:
- 1 cup Japanese bread crumbs (panko)
  - ½ cup truffle oil
  - Salt & Pepper (to taste)

### Method:

Sweat garlic and shallots in ½ cup butter until translucent. Add white wine and reduce by half. Add in heavy cream, black pepper, chicken bouillon, and half & half. Bring to simmer. In a small saucepan, create a roux by melting the remaining ¼ cup of the butter then mixing in flour. Whisk continually until light blond. Add roux to simmering mixture to thicken. Simmer an additional 10 minutes. Add in all cheeses, & truffle oil. When all cheeses are melted, blend mixture in covered blender, then return to saucepan and bring back to a simmer. Add in pasta, adjust seasonings with salt and pepper, and allow to cool.

For the topping, combine all ingredients and mix well. The resulting bread crumb mixture should have a moist appearance and texture.

Place macaroni and cheese into casserole 8-ounce dishes and evenly spread the topping over each dish and bake at 350 degrees for 25 minutes or until the topping is golden brown. Serve immediately.