

Baked Macaroni and Cheese

(recipe courtesy Wolfgang Puck)

Servings: Serves 4

Ingredients:

- 8 ounces elbow macaroni
- 6 tablespoons unsalted butter
- 3 tablespoons all-purpose flour
- 3 1/2 cups milk
- 3 tablespoons finely chopped black truffle (optional)
- 1/2 medium white onion
- 1 bay leaf
- 10 ounces sharp aged white Cheddar, shredded
- 3 ounces Gruyère cheese, shredded
- 1 ounce freshly grated Parmesan cheese
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- Pinch cayenne
- 2 drops black winter truffle oil (optional)
- 1 cup fresh brioche or challah bread crumbs
- 2 tablespoons finely chopped fresh Italian parsley
- Thinly sliced fresh black truffles, for garnish (optional)

Steps:

Step One: Preheat oven to 350°F. Bring large pot of salted water to boil. Add macaroni and cook until al dente, tender but still chewy, about 7 minutes. Drain and transfer to lightly oiled baking pan. Set aside.

Step Two: While macaroni cooks, melt 3 tablespoons butter in separate pot over low heat. Whisk in flour and cook, stirring constantly, for 4 minutes.

Step Three: Add milk, chopped truffle, onion, and bay leaf to butter-flour mixture. Raise heat slightly and simmer for 10 minutes, until creamy, stirring regularly. Discard onion and bay leaf. Remove from heat.

Step Four: Stir in 3/4 of aged Cheddar along with other cheeses. Season with salt, black pepper, cayenne, and truffle oil if desired. Fold in macaroni. Pour into 2-quart casserole. Top with remaining Cheddar.

Step Five: Melt remaining butter in sauté pan. Add breadcrumbs and parsley. Toss to coat. Spread crumb mixture evenly over top of macaroni.

Step Six: Bake for 30 minutes. Remove from oven let stand for about 5 minutes. Top with shave truffle, if desired, before serving.