

Truffled Macaroni & Cheese



Prep Time: 20-25 minutes

Cook Time: 40-45 minutes

Servings: 8

Ingredients

- $\frac{3}{4}$ cup panko bread crumbs, plus more for dusting
- 4 tbsp. [Gustare White Truffle Extra Virgin Olive Oil](#), divided
- 1 tbsp. fresh parsley, finely chopped
- 8 tbsp. unsalted butter
- 1 tbsp. onion, finely chopped
- 1 clove garlic, minced
- $\frac{1}{2}$ tsp. dried pepper flakes
- 8 tbsp. all purpose flour
- $4\frac{1}{3}$ cup milk, heated
- 1 cup chicken broth, heated
- $\frac{2}{3}$ pound Gorgonzola cheese (see note)
- $1\frac{1}{2}$ cup shredded Fontina cheese
- 1 cup Parmigiano-Reggiano, freshly grated
- 2 tsp. sea salt, divided
- 1 tsp. black pepper, freshly ground, divided
- 1 pound short rigatoni or lumache

Directions

1. Preheat oven to 350 degrees. Oil half-cup ramekins or an ovenproof casserole dish and lightly dust with panko shaking out excess. Set aside.
2. In small bowl mix $\frac{3}{4}$ cup panko, 2 tablespoons White Truffle olive oil and parsley.

Set aside.

3. In a large saucepan over medium heat, melt the butter. Add onion and sauté until translucent. Add garlic and pepper flakes and sauté for 1-2 minutes. Whisk in the flour and cook, stirring constantly, for 2 minutes but do not brown. Gradually whisk in the milk and broth, stirring constantly, until thickened, about 5 minutes. Add the cheeses, 1 teaspoon salt and $\frac{1}{2}$ teaspoon pepper and stir until melted and smooth.
4. In large pot of boiling salted water, cook the pasta until barely al dente, about 5-8 minutes (it will finish cooking in the oven). Drain. Return to the pot, add 2 tablespoons White Truffle olive oil and toss to coat. Add the sauce and toss gently to mix. Taste and correct for seasoning. You may want to add the remaining 1 teaspoon of salt and $\frac{1}{2}$ teaspoon pepper.
5. Spoon into ramekins to just above the rim or casserole dish. Sprinkle generously with breadcrumb mixture. If using ramekins, set them on baking sheet or put casserole in lower portion of oven and bake until tops are golden brown and sauce is bubbling around the edges, 20-30 minutes. Let rest for 5 minutes before serving. Enjoy!

Note: Preferably, use a young (3-month-old) Gorgonzola, which has less blue veining resulting in a more uniform appearance to the dish