



FINCH + FENNEL

Truffle Parmesan + Black Garlic Mac & Cheese

INGREDIENTS:

- 1 lb. Elbow Macaroni
- 3 Tbsp Unsalted Butter
- 3 Tbsp all-purpose flour
- 2 c Whole Milk
- 1 c Heavy Cream
- ½ tsp Salt
- ½ tsp Pepper
- ⅛ tsp Nutmeg, grated
- 3 Tbsp F+F Truffle Parmesan + Black Garlic Seasoning
- 4 oz Cream Cheese, softened to room temp
- 12 oz White Cheddar, grated
- 8 oz Gruyère grated
- 1 c Breadcrumbs
- 2-3 Tbsp Butter, melted
- 2 tsp F+F All Purpose Seasoning



DIRECTIONS:

1. In a large pot, boil pasta in generously salted water until al dente. Drain & set aside.
2. In a large saucepan melt butter until bubbling. Add in flour & whisk for 2 to 3 minutes until combined & golden brown.
3. Slowly whisk in milk & heavy cream, mixing until smooth. Add salt, pepper, nutmeg & F+F Truffle Parmesan + Black Garlic Seasoning.
4. Add cream cheese & mix until melted & smooth. Add grated cheeses, mixing in until smooth & melted.
5. Pour seasoned cheese mixture onto cooked pasta & stir to combine.
6. Place in individual serving dishes or in a casserole dish.
7. Mix bread crumbs with melted butter & F+F All Purpose seasoning & layer on top of the mac & cheese.
8. Bake in a preheated oven at 350°F about 30 minutes, until bubbly & golden brown.

Enjoy!

