



CHANTARELLE MAC AND CHEESE

Nothing says dinner party more than truffles. Once a flavor only reserved for the rich and famous, infused oils, salts and butters now on your grocer's shelf make this delicacy available to share with your friends. Truffle Mac & Cheese is easy to make, but this recipe is more complex with chanterelles and morels. This is a BIG bite. Your guests will love it!



Serves 4

Ingredients:

16 oz. Wide-noodle pasta (soft & delicate like egg noodles broken parpadelle, not elbow pasta)
5 oz. Marscapone cheese
1 tsp. Dark (black) truffle oil
1 tsp. Light truffle oil
½ cup shredded Parmesan Cheese
5 oz. Dried exotic mushrooms mix (called a mélange)
10 oz. rough chopped brown button mushroom caps
3 tbl. Butter
1 tbl. olive oil
1 tbl. minced garlic
Freshly-ground black pepper to taste

Directions:

- Cook wide-noodle pasta as per package instructions to a slightly under cooked (stiff) level of doneness as they will continue to cook in the oven once added to cheeses. Drain and return to the stock pot off the heat.
- Pour the champignon mélange into a small bowl and add water. Let sit for 20 to 30 minutes.
- Once mushrooms are fully hydrated, move them to a chopping block and cut them into bite-size pieces. Reserve
- Transfer the mushroom water or “consommé” at the bottom of the bowl, to the drained pasta in the pot and toss off the heat carefully not to break pasta noodles.

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- Place 3 tbl. of softened butter and olive oil in a medium sauté pan. Add the mushroom mixture and do a quick saute tossing mushrooms over medium heat for about three minutes until the fresh button mushrooms begin to soften and just long enough to remove any excess moisture.
- Combine warm mushroom saute to pasta pot and add in all other ingredients. Fold in cheeses and mix carefully.
- Add the truffle oils and combine.
- Transfer mixture to a large oven-proof casserole baking dish.
- Finish by sprinkling some mushrooms on top, along with parmesan and pepper.
- Bake uncovered for 10-15 minutes until top is golden brown.