

— *Recipe* —
CLASSIC MAC & CHEESE



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Prep Time: 20 min. | Cook Time: 40 min. | Total Time: 60 min. | Serves 6-8

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Ingredients:

- 1 lb. elbow macaroni
- 8 oz. cheddar, grated
- 6 oz. Fontina Val D'Aosta
- 2 oz. cheddar, finely grated
- ½ cup all-purpose flour
- ¼ tsp. cayenne
- 1 lemon, zested
- 3 Tbsp. butter
- 1 bay leaf
- 2 ½ cloves garlic, grated
- 1 qt. milk
- 8 oz. taleggio, rind removed & cubed
- 6 oz. Murray's Estate Gouda
- 8 Tbsp. butter
- ½ tsp. nutmeg
- 1 cup panko breadcrumbs
- 2 sprigs fresh thyme, minced
- ½ tsp. black pepper
- ½ onion, skin removed

Directions:

1. Grate all cheeses and combine. Pre-heat your oven to 350°F.
2. Cut a slit into the halved onion and place a bay leaf in the slit. Stick the 2 cloves of garlic into the onion. Start making the mornay sauce by placing the milk in a saucepan over medium-low heat and adding the onion.
3. In a separate saucepan, melt the butter and add ½ clove grated garlic. Slowly add the flour, whisking to combine, and cook for 2 minutes. Ladle in the warm milk, whisking constantly, until combined and smooth.
4. Add the nutmeg, black pepper, and cayenne pepper. Add 5 ounces cheddar, 5 ounces Taleggio, 3 ounces Fontina, and 3 ounces Gouda.
5. In a separate pan, bring water to a boil and add salt. Add the macaroni and cook until tender. Strain the macaroni and place in a bowl. Add the remaining grated cheeses and toss to combine.
6. Pour the mornay sauce over the macaroni and toss to combine. In a small sauté pan, melt 3 tablespoons butter and add the panko breadcrumbs, thyme and lemon zest. Place the combined macaroni & cheese into a shallow baking dish and top with the breadcrumbs.
7. Bake in a 350°F oven for 20 minutes and serve immediately.