

Truffle-scented Macaroni and Cheese Recipe

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Wednesday, 30 December 2009 01:00 - Last Updated Sunday, 27 December 2009 21:44

Warm up this winter with a luxe spin on the ultimate comfort food: macaroni and cheese. Try Executive Chef Michael Rusconi's, formerly of Lon's at The Hermosa Inn, truffle-scented variation (pictured with Lon's beef short ribs).



Pasta:

1 pound Pasta of choice (recommended: cornetti)
1 T Salt
1 T Canola oil
1 1/2 gallons Water

Cheese/Cream Sauce:

1/2 T Butter
1 Shallot, chopped fine
1/2 C White wine, dry
1 1/2 C Heavy cream
1 C San Joaquin Gold cheese, grated
1 oz. White truffle oil

Pasta: Cook pasta al dente in boiling salted water. **Sauce:** Melt butter in a two-quart saucepan. Add shallot and cook for five minutes over low heat. Add white wine and cook until absorbed. Add cream and bring to a simmer. Take sauce pan off heat and stir in cheese until melted. Add cooked pasta to the cheese sauce in parts, until the mixture has the amount of preferred sauce coating. Finish the pasta with truffle oil and some more grated cheese, fresh-ground white pepper and salt to taste. Yield: Four servings.