

Truffle Mac & Cheese

Ingredients:

1 lb. **Gentile Gragnano Pasta**
1 **Pasta Rock**
4 Tbsp. **Avocado oil**
1/2 lb. sliced mushrooms
2 Tbsp. all-purpose flour
1 qt. scalded Whole milk
2 Tbsp. **Black Truffle oil**
4 cups grated Gruyere cheese
2 cups grated white cheddar
2 tsp. **Black Truffle Salt**
1 tsp. ground black pepper
3 Tbsp. fresh chopped parsley
1/2 cup Panko bread crumbs

Instructions:

1. Preheat oven to 375 F.
2. Bring a large pot of water to boil. Add one Pasta Rock for 2 minutes then remove. Add pasta and cook two minutes less than package directions. Drain pasta and set aside
3. Meanwhile, heat 2 Tbsp. Avocado oil in a skillet. Add mushrooms and cook over medium heat for 3-5 minutes till just tender.
4. Add the remaining 2 Tbsp. Avocado oil and the flour into the skillet. Whisk constantly for 2 minutes.
5. Slowly whisk the hot milk and cook for 2 more minutes, stirring constantly with a wooden spoon until the mushroom sauce is thickened to a creamy texture.
6. Remove sauce from heat and combine the Black Truffle Olive Oil, the two cheeses, salt, and pepper to the sauce. Add the cooked pasta to the sauce and stir to coat. Transfer to a baking dish.
7. Sprinkle the Panko crumbs and parsley over the pasta and bake for 35-45 minutes until the sauce is bubbly and the crumbs are golden brown. Serve hot
8. Pair with Chenin Blanc. It is like having pears with your cheese.