

**Delivering a World of Flavour**



## **Truffle Mac And Cheese**

2 x Shallots finely sliced

50g Butter

50g Flour

800ml Milk

1tbls Dijon mustard

1tbls Crème Fraiche or Sour Cream

150g Grated gruyere

150g Grated Parmesan

20g Black Truffle grated

200g Pancetta finely sliced

100g Breadcrumbs

50g grated parmesan for garnish

500 g Pasta

# EUROPEAN *Foods*

MARKETPLACE

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## Recipe

1. In a frypan cook sliced pancetta till crispy and drain in a sieve. Set aside
2. In a medium saucepan heat a small amount of oil and add sliced shallots
3. Cook till soft and slightly caramelised
4. Add butter and melt
5. Add flour to make a roux- mix well over medium heat for approx. 2-3 mins
6. Start to add the milk a fourth at a time; mixing well until all the milk is incorporated.
7. Once base sauce is made, add the mustard, crème fraiche, cheeses and truffle. Mix well
8. Taste sauce to ensure seasoning
9. Cook Pasta in boiling salted water as per packet instructions. Drain well
10. Combine cooked pasta and sauce. Mix well
11. Mix the breadcrumbs with the extra parmesan
12. Sprinkle the breadcrumb mix over the top and place in oven at 190 degrees for 15 mins (or till golden brown on top)
13. Sprinkle top with crispy pancetta and more shaved truffle