

Creamy Truffle Mac and Cheese

Indulge in this luxurious twist on the classic mac and cheese, featuring a rich truffle oil infusion and a blend of gourmet cheeses. Perfect for a special occasion or a comforting weeknight treat.


20 min

Total time

medium

Difficulty

550

kcal / serving

Ingredients

- 1/2 cup elbow macaroni
- 1 tablespoon unsalted butter
- 1 tablespoon all-purpose flour
- 1/2 cup milk
- 1/4 cup shredded sharp cheddar cheese
- 1/4 cup shredded Gruyère cheese
- 1 teaspoon truffle oil
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

Steps

- 1 Cook the elbow macaroni according to package instructions until al dente. Drain and set aside.
- 2 In a saucepan, melt the butter over medium heat. Whisk in the flour to create a roux and cook for 1-2 minutes until golden.
- 3 Gradually whisk in the milk, stirring constantly until the mixture thickens and is smooth.
- 4 Remove from heat and stir in the cheddar and Gruyère cheeses until melted and creamy.
- 5 Add the cooked macaroni to the cheese sauce, mixing well to combine.
- 6 Drizzle in the truffle oil, and season with salt and pepper to taste.
- 7 Serve hot, garnished with fresh parsley if desired.