

Gourmet Truffle Mac and Cheese

Indulge in a luxurious twist on the classic mac and cheese with rich truffle oil and a blend of gourmet cheeses. This creamy, decadent dish is perfect for a cozy night in or impressing guests.


20 min

Total time

medium

Difficulty

600

kcal / serving

Ingredients

- 100g elbow macaroni
- 1 tbsp butter
- 1 tbsp all-purpose flour
- 200ml milk
- 50g cheddar cheese, grated
- 30g gruyere cheese, grated
- 1 tsp truffle oil
- Salt and pepper to taste
- A pinch of nutmeg
- Breadcrumbs for topping (optional)
- 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. Add the flour and whisk for about 1 minute to form a roux.
- 3 Gradually whisk in the milk, ensuring there are no lumps. Cook until the mixture thickens, about 2-3 minutes.
- 4 Stir in the grated cheddar and gruyere cheese until melted and smooth.
- 5 Add the cooked macaroni to the cheese sauce, mixing well.
- 6 Drizzle in the truffle oil and season with salt, pepper, and nutmeg. Stir to combine.
- 7 If desired, transfer the mac and cheese to a baking dish, sprinkle breadcrumbs on top, and broil for 2-3 minutes until golden.
- 8 Garnish with fresh parsley before serving.