

Truffle Mac n Cheese

TOTAL COOKING TIME: 45 minutes

16 oz elbow macaroni	1 1/2 C Fontina cheese, shredded
1/2 C butter	1 C Parmesan cheese, grated
1/2 C all-purpose flour	1 C goat cheese (Chevre), crumbled
4 C whole milk	1 † salt
2 C heavy cream	1/2 † black pepper
2 T honeybush tea leaves	1/4 † ground nutmeg
2 C sharp cheddar cheese, shredded	1 T fresh thyme, chopped
2 C Gruyere cheese, shredded	1 T fresh rosemary, chopped
1 1/2 C Monterey Jack cheese, shredded	1 T fresh chives, chopped
1 1/2 C Asiago cheese, shredded	1 Oregon black truffle, finely grated

PREHEAT THE OVEN to 350°F.

COOK THE MACARONI according to package instructions until al dente. Drain and set aside.

MELT THE BUTTER in a lg saucepan over med heat. Add the flour and whisk continuously to form a roux.

GRADUALLY ADD THE MILK and heavy cream, whisking constantly until the mixture thickens.

PLACE THE HONEYBUSH tea leaves into a disposable tea bag or tea ball and add it to the milk mixture. Let it steep for about 5 minutes, then remove the tea bag or tea ball.

ADD THE CHEESES one at a time, stirring until each cheese is fully melted and the sauce is smooth.

SEASON WITH SALT, pepper, and nutmeg to taste.

STIR IN THE FRESH HERBS (thyme, rosemary, and chives) and the finely grated Oregon black truffle.

STIR IN THE COOKED MACARONI until well coated with the cheese sauce.

TRANSFER THE MIXTURE to a baking dish and bake for 25-30 minutes, or until the top is golden and bubbly.