

Macaroni and Cheese

<i>Ingredients</i>	<i>Quantity</i>
Cheese Sauce:	
White Wine	1-1/4 cup
Organic Chicken Stock	1-1/4 cup
Parmesan Rind	3 pieces
Grated Parmesan Cheese	1/2 cup
Gruyere Cheese	1/3 cup
Toma Cheese	1 tsp
Corn Starch	1/2 cup
Organic Cream Cheese	1 tsp
Sea Salt	1 tsp
Black Pepper	

Cooked Pasta
(Macaroni or other types) 3-1/2 cups



Preparation Notes:

Parmesan Cheese rind can be found in most cheese shops and local groceries.

RECIPE DIFFICULTY LEVEL	
	EASY
	MODERATE
	CHALLENGING
	PROFESSIONAL



Procedure

1. In a small sauce pan, simmer the white wine until liquid has been reduced by half.
2. Add the organic chicken stock to the reduced white wine and return to a slight boil. Turn the heat off.
3. Add the Parmesan cheese rinds, cover top of sauce pan with plastic wrap and let infuse (30 minutes).
4. While infusing, separately, mix the grated Gruyere and Toma cheeses with cornstarch.
5. Strain the chicken stock of Parmesan rind into another sauce pan.
6. Reheat liquid and at 120 F, start adding the cheeses pre-mixed with the cornstarch. *Note: Do not add cheeses at a high temperature!*
7. Then add the cream cheese, salt and pepper. Strain this mixture into a separate bowl. Set aside.
8. In a medium pot, boil water for pasta. Cook pasta until an al dente texture is achieved.
9. Add the cooked macaroni pasta with some of its cooking water into the strained cheese sauce mixture. Incorporate well.
10. Pour cooked macaroni pasta mixed with the cheese sauce into the **Silpat® Entremet** and sprinkle grated Parmesan cheese evenly all over the preparation.
11. Bake at 550 F for about 15 minutes on the highest rack of the oven to caramelize the cheese. Can be served as a main or side dish.

Tools & Equipment

- **Silpat® Entremet**
- Half sheet baking tray (13"x18")
- Small sauce pan (2)
- Medium pot
- Strainer, colander
- Kitchen thermometer
- Fork
- Spatula
- Measuring cups & spoons
- Chef's knife, Cutting board