

oh la
VACHE Recipes & Wine Pairings

TRUFFLE MAC N CHEESE

WINE PARING: MALIBRAN SOTTORINO PROSECCO

This recipe is extremely easy to make and will seriously impress your guests. Since it is very rich, I recommend serving a salad alongside it. The Malibran Prosecco is a perfect pairing for this dish because the bubbles help break up the creaminess and the slight funk from this natural and organic wine's flavor compliments the earthiness and nuttiness of the truffle cheeses.

PRODUCTS YOU CAN PURCHASE AT OH LA VACHE WILL BE IN BOLD!

TRUFFLE MAC N CHEESE

SERVES 8-10

INGREDIENTS

- 2 CUPS OF CREAM PLUS MORE FOR JUST IN CASE
- 2 TABLESPOONS OF BUTTER
- ½ POUND OF TARTU (**TRUFFLE TALEGGIO**)
- ½ POUND OF POINT REYES TOMATRUFFLE
- ¼ POUND OF MOLITERNO AL TARTUFO (**TRUFFLE PECORINO**)
- 1 DASH OF NUTMEG
- 6 CRACKS OF FRESH CRACKED BLACK PEPPER (1/8TH TEASPOON)
- 2 DASHES OF TABASCO (OR ANY RED PEPPER-VINEGARY HOT SAUCE)
- 1 BAG OF VESUVIOTTO PASTA
- 2 TABLESPOONS OF SALT

INSTRUCTIONS:

- Bring a large pot of water to boil
- Add the salt
- Add the pasta, cook for 10 minutes, stir occasionally
- In the meantime, shred the cheese in a bowl and mix
- Drain the pasta
- In the same pot, add the cream and butter, bring to a light simmer
- Reduce heat to low and let simmer for 3 minutes
- While heat is still on low, add ½ of the cheese mix, stir until dissolved
- Repeat two more times
- Turn heat off
- Add the pasta and stir for a good 2 minutes
- If you prefer the dish to be creamier, go ahead and add a few more tablespoons of cream (make sure its hot)