

Mac & Cheese, Spinach, Truffle paste, Panko Breadcrumbs |

Recipe for 4 servings / 12 tapas

Description

Pasta dish made with a strong cheddar based mornay sauce, accompanied by spinaches and truffle paste. Finished in the oven for a nice crispy panko gratinée.

Note

Truffle paste, commonly called Tartufata is an ingredient you can often find in specialised grocery stores.

A mornay sauce is a béchamel sauce with the addition of cheese and any cheese can be used for a Mornay.

Ingredients

Mornay sauce

- 650 Ml Milk
- 35 Gr Butter
- 35 Gr Flour
- 350 Gr Old cheddar
- 1 Pinch(es) Nutmeg

- Salt and pepper

Spinaches

- 175 Gr Baby spinach
- 2 Unit(s) French shallot
- 2 Clove(s) Garlic
- 2 Tbsp Truffle paste

- Salt and pepper

Pasta

- 300 Gr Macaroni

- Salt and pepper

Panko

- 75 Ml Japanese breadcrumbs (panko)
- 20 Gr Grated parmesan
- 1 Tsp Butter

- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Preparation

Finely slice the French shallots. Slice the spinaches. Grate the cheddar cheese. Cook the pasta to until al dente based on the packages instructions.

In a mixing bowl, combine all of the ingredients for the panko crust.

Mornay sauce

In sauce pot, melt the butter and then add the flour. This is to make the roux. Once cooking for a

minute or 2, add the cold milk in one pour. Continue to whisk until it starts to thicken. Once the desired thickness is acquired, add the nutmeg. Season to taste with salt and pepper. Cook for a few minutes and then add the cheese, make sure to continue to stir. Add the pasta. Set aside.

Spinach

In a large pot, melt the butter. Cook the shallots for 2 minutes and then add the spinach. Stir continuously. Once the spinach is wilted, add the garlic, cook for a minute and then season with salt and pepper. Add the truffle paste.

Garnishing

In an oven proof pan, place half of the pasta on the bottom. Spread the spinach and truffle mixture on top of the pasta and then cover with the remaining pasta. Garnish with the panko mixture and then place in the oven for 20-25 minutes before serving.

Bon appétit!