



## **Chef Kevin's Mac & Cheese**

*Made Top Chef Style*

7 ounces (200 g) shredded sharp cheddar cheese

7 ounces (200 g) shredded American cheese

3-1/2 ounces (100 g) shredded smoked cheddar

3-1/2 ounces (100 g) chopped gruyere cheese

1-3/4 ounces (50 g) grated Locatelli cheese (see note)

5 cups (1000 g) whole milk

1-1/2 teaspoons salt or to taste

1/4 teaspoon nutmeg

1 teaspoon hot sauce

3 Tablespoons butter

3 Tablespoons all-purpose flour

Noodles: 1 (16 oz.) package elbow macaroni, cooked according to package directions

1/2 to 1 cup butter/garlic croutons, crushed or as desired

3 to 4 Tablespoons chopped parsley or as desired

**Procedure:**

Combine 5 cheeses into large bowl. Set aside.

**Make Cheese Sauce:** In a large saucepan, warm milk in a sauce pot over medium heat. When hot, begin slowly whisking in cheeses a little at a time until combined. Whisk in salt, nutmeg and hot sauce. Set aside.

**Make a Roux:** In a separate large saucepan, stir the butter and flour; cooking for about 1 minute and forming a roux.

**Thicken Cheese Sauce:** Slowly stir the hot cheese mixture into the roux over medium heat, whisking vigorously to avoid lumps. Cook; stirring over medium heat until sauce thickens to desired consistency.

**Add Cheese Sauce to Pasta:** Meanwhile cook Elbow Macaroni or desired pasta according to package directions until tender. Drain water from pasta; stir thick cheese sauce over pasta to coat.

**Prepare Topping and Garnish for serving:** Spoon into 10-1/2-inch cast-iron pan or baking dish. Sprinkle with crushed butter/garlic crushed croutons and chopped parsley. Serve warm. Serves 8 to 10

**Cook's Note:** Locatelli is a brand name of Pecorino Romano cheese. Serving it in a cast-iron pan will help the pasta stay warm.

**Recipe by:** Chef Kevin Sbraga with input from Chef Michael Routleau

**About the Recipe:** Almost everyone loves Mac & Cheese filled with tender pasta enrobed with creamy cheese sauce. The real secret to making the best Mac & Cheese is using a wonderful blend of 5 different cheeses. Wow! Thanks to Chef Kevin Sbraga for sharing this fantastic recipe. No wonder he is a "Top Chef" grand prize winner.