

The Ultimate Mac and Cheese

December 25th, 2024

This recipe serves: 8

Prep Time: 00:30

Cook Time: 00:45

This Mac and Cheese Recipe is not the "yellow death" from the ubiquitous blue box, with cardboard noodles and cheese flavored powder. This recipe uses lots of real cheese. Additional flavor is added with the inclusion of pasteurized cheese (also real cheese). The melted Gouda and Mozzarella cheese with the cubes of pasteurized cheese, provides a flavorful sauce with pockets of gooey, creamy goodness. The bread crumbs on top give it a bit of a crunch. Overall, this is the perfect side dish for any meal.

Ingredients:

1 lb Penne Pasta
1/2 Tablespoon Unsalted Butter
1 Tablespoon All Purpose Flour
8 Ounces Gouda Cheese, shredded
8 Ounces Mozzarella Cheese, shredded
1/4 Cup Buttermilk
1/4 Cup Heavy Cream
8 Ounces Velveeta, cut into small cubes
1 Slice (xx Grams) French Bread

Directions:

Prepare the Pasta, following the instructions on the bag. Ensure that you reduce the cooking time by 60 to 90 seconds so that the Pasta is a little al dente.

Drain the Pasta and rinse with cold water to stop it from cooking.

Melt the butter in a medium saucepan. Add the Flour and mix until fully integrated.

Slowly add the Shredded Cheese, and mix while it melts.

Add the Buttermilk and Heavy Cream, continuing to mix well, until the Cheese Roux is fully integrated.

Remove from the heat.

Preheat the oven to 350° F.

Place the Bread into a blender and pulverize it into Bread Crumbs

Cut the Velveeta into small, 1/4 inch squares.

Pour the Pasta into a large, 9x13 casserole dish.

Gently fold the Velveeta into the Pasta, ensuring not to break the noodles.

Cover the Pasta evenly with the Cheese Roux.

Bake at 350° F. for 20 minutes.

Sprinkle the top of the Casserole with the Bread Crumbs.

Bake at 350° F. for another 10 minutes, until the crumbs are lightly browned.

Serve warm.