

White chocolate Mac 'n cheese

Yield: 3 quarts

3	c	Whole Milk
5	c	Heavy Cream
5	ea	Bacon Slices
1	ea	White Onion (chopped)
2	T	Butter
1/2	c	AP Flour
5	ea	Sage Leaves
1	ea	Rosemary Twig
1/2	t	Ground Nutmeg
3 1/2	oz	White Chocolate
1 1/4	c	Fontina
1 1/2	tsp	Kosher Salt
1	ea	Bay Leaf
1	C	Ground homemade breadcrumbs
1	Tsp	Porcini powder
2	Tbl	Grated pecorino
1	Tbl	salt

1. Saute onion and bacon in a thick bottom pot, until fat is fully rendered
2. Deglaze the pot with a little water if necessary
3. Add butter and flour and stir into roux
4. Add milk, cream and herbs
5. Bring to a boil and stir continuously until sauce is thickened
6. Reduce heat and allow to gently simmer for 20 minutes, or until herbs have lost their brightness
7. Remove from heat and pour sauce through a sieve
8. Discard solids
9. Using a whisk, slowly incorporate cheese
10. Season with salt, more if necessary for taste
11. After refrigerating sauce will thicken. It will loosen on pick up and you can add a Tbl or two of cream.
12. Toss sauce with favorite pasta and top with homemade breadcrumbs (dried garlic toast, porcini powder, grated pecorino, salt)