



MAC N' CHEESE DELUXE

PREP 20min | COOK 10min | SERVES 6-8



INGREDIENTS

- 40 g unsalted butter
- 2 tbsp. all purpose flour
- 500 ml whipping cream
- 100 g Wildwood (*grated*)
- 100g Grand Trunk (*grated*)
- 100g Homecoming (*grated*)
- 500 g pasta elbows (*cooked*)
- 125 ml sour cream
- 1 tsp. salt
- dash of pepper (*to taste*)

DIRECTIONS

1. Melt butter in wide pan over medium heat. Add flour, stir with whisk until thick paste forms (2-3 minutes).
2. Stir in cream, bring mixture to simmer, stirring until the sauce becomes thick.
3. Add Grand Trunk, Homecoming and Wildwood, stirring cheeses until melted and sauce is smooth.
4. Add pasta, stir well to combine.
5. Stir in sour cream, salt and pepper, cook until combined and hot (2-3 minutes).

Serve immediately.

MAC N' CHEESE DELUXE RECIPE INCLUDES:

Homecoming, Grand Trunk, Wildwood Cheese

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Recipe created by Jolanda Weber/Stonetown Cheese

COOKING TIP

When grating fresh cheeses, make sure the cheese is cold and not room temperature. This makes the process easier as the cheese will be hard, and not crumble.