

TRUFFLE MAC AND CHEESE WITH CRISPY SALUMI

PAIRED WITH 2021 GIÀSAGGIO | YIELDS 4-6 SERVINGS

INGREDIENTS

6 cups Pasta, cooked, shells, penne,
macaroni or another favorite
1 tbsp Olive Oil
3 tbsp Butter
2 cups Cremini Mushrooms, thinly sliced
¼ cup Flour
2 cups Milk, whole

3 cups Sharp cheese, white cheddar, asiago,
parmesan, or another favorite
Kosher Salt and White Pepper
2 tbsp Vegetable Oil or other Neutral Oil
1 cup Soppressata or salami, cut in thin strips
¼ cup Panko Breadcrumbs, toasted
1 tbsp Truffle Oil and/or Truffle Slices

METHOD

1. In a large pot, bring 1 gallon of water and 2 tbsp of kosher salt to a boil. Cook the pasta 'al dente' or tender but firm. Drain the pasta and cool under cold running water. Drain and coat with olive oil.
2. Meanwhile, melt the butter in a large sauté pan over medium high heat.
3. Add sliced mushrooms and season with salt and a sprinkle of white pepper.
4. Cook the mushrooms, stirring occasionally, for about 5 minutes.
5. Add the flour and stir to combine with the mushrooms and pan juices.
6. Slowly whisk in the milk then change to a wooden spoon or high heat rubber spatula.
7. Bring the mushroom sauce to a boil while constantly stirring to prevent burning the bottom of the pan.
8. Once the sauce boils, reduce heat to a simmer and add the cheese. Stir to combine and allow the cheese to melt.
9. Season the sauce with salt and white pepper.
10. Meanwhile, in another small saute pan, heat the vegetable oil until very hot.
11. Carefully add the Soppressata or salami and stir to 'fry' the salumi for about 2 minutes or until it stops sizzling but is not burnt. Remove from pan onto some paper towel to drain.
12. To finish the dish, add the pasta to the cheese sauce and stir to combine.
13. Spoon pasta onto a pre-warmed plate and top with panko then crispy salumi. Drizzle plate with truffle oil and serve.