

MAKES: 8 servings

COOK TIME: TurboChef: 4 minutes | Conventional: 30 minutes

TEMPERATURE: 425°

TOOLS: 2x10½x8-inch ovenproof casserole dish (glass or ceramic), saucepan

TRUFFLED MACARONI AND CHEESE

- 1 pound artisanal tubular pasta
- 3 cups low-sodium chicken broth
- 2 cups heavy cream
- 5 tablespoons unsalted butter
- 3 tablespoons flour
- ½ pound Gruyère cheese, grated (2⅔ cups)
- ½ cup Panko or conventional bread crumbs (see note)
- ¼ chopped flat leaf parsley
- White truffle oil (optional)
- Freshly grated nutmeg

Note: Panko, Japanese breadcrumbs, are coarser in texture than conventional breadcrumbs.

1. Select “Bake” on the CookWheel. Select “Cookbooks” followed by “Cooking with Guenter Seeger,” “Sides,” “Potatoes, Pastas & Rice,” and “Truffled Macaroni & Cheese.” Press “Start” to preheat the oven.

2. Bring a large quantity of salted water to a boil. Cook pasta according to package directions. Stir occasionally so the pasta does not stick together. Drain and put in the casserole dish.

3. In a medium saucepan, heat chicken broth to boiling and reduce to 1 cup. Add the heavy cream and, with a whisk, stir while bringing back to a boil.

4. Blend 3 tablespoons butter with the flour, using the back of a spoon to make a paste. Add to the boiling liquid and continue to whisk until the mixture thickens enough to coat the back of a spoon.

5. Reduce the heat; add the cheese, stirring to melt. Pour the cheese over the pasta and stir to coat.

6. Sprinkle with bread crumbs and dot with the remaining 2 tablespoons butter. Place in the oven and press “Start.” Cook for 4 minutes.

7. Garnish with parsley and drizzle lightly with truffle oil. Sprinkle with fresh nutmeg and serve.