

A recipe from



Mac 'n Cheese

Ingredients

8 oz [Racconto Cavatappi](#)
4 Tbsp butter
4 Tbsp flour
1 cup milk
1 cup cream
1/2 tsp salt
fresh ground black pepper, to taste
2 cup medium or sharp cheddar
1 cup shredded mozzarella
1/2 cup [Racconto Italian Seasoned Breadcrumbs](#)
(use [Racconto Panko Breadcrumbs](#) for extra crunch!)



Total Prep Time: 40 minutes
Serves: 4

Preparation

Preheat oven to 400° F.

Cook and drain macaroni for **half the time** suggested on package; set aside.

In a large saucepan melt butter. Add flour mixed with salt and pepper, using a whisk to remove all lumps. Add milk and cream gradually; whisking constantly. Bring to boil and stir constantly for 2 minutes. Reduce heat and continue to stir constantly for 10 minutes.

Add shredded cheddar slowly and simmer an additional 5 minutes, or until cheese melts. Turn off flame.

Add macaroni to the saucepan and toss to coat with the cheese sauce.

Transfer macaroni to a buttered baking dish. Sprinkle an even layer of shredded mozzarella across the pasta. Top with breadcrumbs and bake 20 minutes until golden brown.