



FISCALINI GROWN UP – MACARONI & CHEESE

1 stick unsalted butter
1 cup Panko (Asian) breadcrumbs
1/3 cup all purpose flour
3 cups milk
3 cups heavy cream
1¼ pounds coarsely grated Fiscalini Bandage
Wrapped Cheddar Cheese
½ pound coarsely grated Fiscalini San Joaquin
Gold Cheese
½ pound coarsely grated Fiscalini Lionza
cheese
¼ teaspoon cayenne pepper
Salt and freshly ground pepper to taste
1 pound elbow macaroni, cooked al dente (add
a bit of olive oil to the cooking water, to prevent
sticking)

Preheat oven to 350 . Lightly coat or spray
inside of a 3 quart casserole baking dish with
olive oil. Set aside.

Melt ¼ stick butter in large saucepan. Add
breadcrumbs and stir until thoroughly coated.
Transfer breadcrumbs to bowl. Wipe out sauce-
pan with paper towel, being careful not to burn
fingers. Place back on low heat and melt re-
maining butter until it begins to bubble. Whisk
in flour, stirring for about three minutes. In
another saucepan, scald milk and cream; slowly
pour into flour mixture, whisking until well
blended. Continue whisking until sauce is
smooth and begins to thicken (8-10 minutes).
Remove from heat.

Mix three cheeses together with cayenne, salt
and black pepper. Add about ¾ of cheese mix-
ture to sauce, stirring until cheese is melted.
Add cooled macaroni to sauce. (Taste to check
if seasoning is correct). Pour into prepared
casserole: top with remaining cheese and bread-
crumbs. Bake 30 minutes or until bubbling. (If
top doesn't turn golden brown, place under
broiler and watch carefully to finish the crust)
Let casserole sit about 10 minutes, before serv-
ing.

linda@fiscalinifarms.com
www.fiscalinicheese.com