

## Black and White Mac & Cheese with Truffle, Nutmeg & Aged Marshall Farms Cheddar



1 tablespoon unbleached all-purpose flour  
1 tablespoon extra-virgin olive oil  
2 ounces Madeira wine  
24 ounces non-fat milk  
8 ounces whole grain macaroni (cooked in salted water)  
4 ounces aged cheddar cheese (shredded)  
½ ounce reggiano parmesan (grated finely)  
½ ounce roquefort cheese (crumbled)  
1 tablespoon black truffle (chopped finely)  
2 teaspoons white truffle oil  
pinch nutmeg  
sea salt and white pepper to taste  
chives for garnish

### How to Prepare:

Preheat the oven broiler to high. In a medium pan, heat the olive oil, and whisk in flour to form a paste. Gradually add the Madeira and the milk whisking quickly over medium heat until the consistency of the liquid is sauce-like and smooth. Add the macaroni, and heat until warm through. Season with the nutmeg, salt, and pepper. Cover macaroni with the cheeses, and place under the broiler until just melted. Stir in the melted cheeses with the truffles and truffle oil. Garnish with the chives, and serve immediately.

### Variations:

Try dicing up and adding your favorite Spring vegetables and herbs from your local Farmer's Market for a more substantial meal. Try changing the Madeira to tomato juice or a shot of your favorite Virginia wine. Try substituting a local goat's cheese or Everona Sheep's Milk Cheese instead of cheddar.

More recipes at [downtownnorfolk.org](http://downtownnorfolk.org)

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NORFOLK RESTAURANT WEEK JANUARY 22-29, 2012

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VINTAGE KITCHEN  
999 WATERSIDE DRIVE  
NORFOLK, VA 23510  
757-625-3370  
[WWW.VINTAGE-KITCHEN.COM](http://WWW.VINTAGE-KITCHEN.COM)