



baked

MACARONI AND CHEESE

Yield: Serves 4

INGREDIENTS

- **8 OUNCES** elbow macaroni
- **3 TABLESPOONS** butter
- **3 TABLESPOONS** flour
- **3-1/2 CUPS** milk
- **1/2 MEDIUM** white onion
- **1** bay leaf
- **1** teaspoon Kosher salt
- **1 TEASPOON** black pepper
- **PINCH** cayenne
- **3 TABLESPOONS** finely chopped black truffles
- **10 OUNCES** sharp aged white cheddar, grated
- **3 OUNCES** Gruyère cheese, grated
- **1 OUNCE** Parmesan cheese, grated
- **2 DROPS** black winter truffle oil
- **3 TABLESPOONS** butter
- **1 CUP** brioche bread crumbs
- **2 TABLESPOONS** chopped parsley
- **SLICED** fresh black truffles for garnish (optional)

INSTRUCTIONS

Preheat oven to 350 degrees F. In large pot of boiling salted water, cook the macaroni to al dente (approximately 7 minutes). Strain and place on a lightly oiled sheet pan. While the macaroni is cooking, in a separate pot, melt the butter and whisk in the flour. Continue to cook over low heat for 4 minutes stirring constantly. Add the milk, chopped truffles, onion and bay leaf. Simmer for 10 minutes. Remove onion and bay leaf.

Turn off the heat and add 3/4 of the aged cheddar and all of the other cheeses. Season with salt and black pepper and fold in macaroni. Pour into a 2-quart casserole dish. Top with remaining cheddar. Melt the butter in a sauté pan and toss bread crumbs and parsley to coat. Top the macaroni with bread crumb mixture. Bake for 30 minutes. Remove from the oven let stand for about 5 minutes. Serve with fresh shaved black truffles.



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prime

MINI BURGERS WITH CHEDDAR CHEESE AND REMOULADE

Yield: 12 Mini Burgers

INGREDIENTS

- **3/4 POUND** prime ground beef, such as Kobe-style
- **PINCH** of kosher salt and freshly ground black pepper
- **4 TABLESPOONS** extra-virgin olive oil
- **12** small slices of cheddar cheese
- **12** mini sesame brioche buns
- Remoulade (**RECIPE BELOW**)
- Arugula leaves
- **6** cherry tomatoes, sliced
- **3** cornichons, **SLICED**

INSTRUCTIONS

Preheat grill or grill pan. Put the ground beef in a bowl and season with a generous pinch of salt and pepper. Mix together with your hands to combine. Take a small amount (about 2 tablespoons worth) of the ground beef and roll it in the palm of your hand like you are making meatballs. Flatten the top slightly and put the mini burger patties on a side plate. Drizzle the burgers with oil and season the tops with salt and pepper. Turn the burgers over and season the other side. Place the burgers on the hot grill. Cook for 3 minutes, then turn them over with tongs. Place slices of cheddar cheese on top of the burgers, allowing it to melt. While that's cooking, put the buns on the grill. Let them toast slightly on both sides, about 2 minutes total time. To put the burgers together: Put the toasted buns on a platter. Top each with a small spoonful of Remoulade. Put the burger on top (cheese side up), followed by an arugula leaf, a slice of tomato and a slice of cornichon.

REMOULADE | YIELD: 1 CUP

Combine 3/4 cup of store-bought or home made Thousand Island dressing with 2 tablespoons of bottled barbecue sauce and a little bit of diced red onion. Stir to combine.



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