**Goat Cheese and Truffle Mac**

**Cheese Sauce:**

2 oz. butter

2 oz. flour

2 cups milk

1 cup heavy cream

8 oz. herbed goat’s cheese

1 cup mozzarella cheese

1 Tbsp. truffle oil

Salt and pepper to taste

**Ingredients:**

1# small shaped pasta

2 scallions, thinly sliced

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

**Pasta:**

1. Bring a large pot of water to a boil.
2. Cook the pasta until tender.
3. Drain and set aside.

**Cheese Sauce:**

1. In a large pot, melt the butter over medium heat.
2. Add the flour and mix together to form a roux. Cook for 1 minute; it should turn a pale golden color.
3. Slowly whisk in the milk. Bring this to a simmer.
4. Once it simmers, add in the heavy cream and return to a simmer.
5. Whisk in the cheeses. Mix until the cheese has melted and the sauce is smooth.
6. Check the texture of the sauce. If it is too thick, add a little more milk until it is the consistency that you want.
7. Add the pasta and truffle oil and toss to coat.
8. Adjust seasonings.
9. Garnish with chopped scallions.