

PUMPKIN MAC -N- CHEESE

Serving size 4-6

Pair with Spellbound Chardonnay

PASTA RECOMMENDATION

CELLENTANI PASTA or RADIATORI PASTA

These pastas work well with a cheese sauce because they hold sauce in the grooves.

(Note: any pasta will work, so use what you're favorite)

In a large pot, add water & a pinch of salt, bring the water to a boil. Add 1lb pasta and allow it to cook to al dente while you are making the sauce.

BÉCHAMEL (cheese sauce)

- 4 Tablespoons (1/2 stick) unsalted butter
- 3 Tablespoons all-purpose flour
- 2 – 2 ½ cups of pumpkin milk (*recipe below*)
- 2 cups shredded Fontina cheese (*Gruyere, non-smoky Gouda*)
- 1 cup shredded mild Cheddar

PUMPKIN MILK

- 2 cups pumpkin purée (*Large can / 2 small cans*)
- 2 cups whole milk
- 3 sprigs of thyme
- 1 bay leaf
- 2 pinches of cayenne pepper (*to taste if you like it spicier*)
- 2 cloves of garlic, crushed

PUMPKIN MILK RECIPE

In a medium sauce pan combine all ingredients and bring to a boil; once at a boil turn off the heat and cover. Allow the mixture to rest for 10 to 30 minutes (*Note: the longer the mixture rests the better the flavor*). Strain the pumpkin milk through a fine mesh strainer removing the herbs and garlic. Then it's ready to be used for your béchamel.

BÉCHAMEL

Melt butter in a 2 quart sauce pan over a medium heat. Once the butter is melted add the flour and whisk constantly for about 3 minutes; try to not let your roux* take on too much color you want a nice light tan. Continue to whisk while gradually adding the pumpkin milk, once the sauce starts to thicken and it comes to a boil, lower the heat and stir in cheese. Stir until all the cheese is melted and you are left with a smooth consistency.

Combine al dente pasta and sauce, serve immediately, or put the mixture in single serve (*oven safe*) dishes – sprinkle with a little Fontina cheese and place on a baking sheet in the oven (350°) until the cheese has browned.

*Roux = mixture used to thicken sauce

Recipe Credit: Chef Haley Gunter

