

Truffle Baked Macaroni and Cheese

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-black-truffle-sea-salt-recipe>

Ingredients:

- 8 ounces elbow macaroni
- 6 tablespoons butter
- 3 tablespoons flour
- 3 1/2 cups milk
- 1/2 white onion medium
- 1 bay leaf
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- 1 pinch cayenne pepper
- 3 tablespoons black truffles finely chopped
- 10 ounces white cheddar sharp aged, grated
- 3 ounces gruyere grated
- 1 ounce Parmesan cheese grated
- 2 drops black truffle oil
- 1 cup breadcrumbs brioche
- 2 tablespoons parsley chopped
- black truffles sliced, to garnish, optional