

GOURMET MACARONI AND CHEESE WITH BOURSIN® GARLIC & FINE HERBS CHEESE TOPPED WITH HERBED PANKO

From the 2020 EPCOT® Taste of International Food & Wine Festival



INGREDIENTS

SERVES 6-8

Toasted Panko

- 4 tablespoons butter
- 1/2 cup panko
- Coarse salt, to taste

Gourmet Macaroni and Cheese

- 1 (16 ounce) box cavatappi pasta or elbow macaroni
- 3/4 cup butter
- 3/4 cup flour
- 8 cups whole milk
- 1 1/2 teaspoon garlic powder
- 1 1/2 teaspoon onion powder
- 1 teaspoon mustard powder
- 1/2 pound white cheddar cheese, shredded
- 1/2 pound yellow cheddar cheese, shredded
- 3 (5.2-ounce) Boursin Garlic & Fine Herbs cheese wheels, divided
- Coarse salt, to taste
- White pepper, to taste

DIRECTIONS

For Toasted Panko:

1. Melt butter in small saucepan over medium heat. Add panko and stir until combined. Toast in pan for 3-5 minutes until golden brown. Remove from heat; salt to taste. Set aside.

For Gourmet Macaroni and Cheese:

2. Cook pasta in salted water according to package directions. Drain well. Set aside keeping warm.
3. Melt butter in 5-quart saucepan over medium heat. Whisk in flour and cook, stirring constantly, until a blonde roux, approximately 4 minutes.
4. Add milk, garlic powder, onion powder, and mustard powder and bring to boil. Reduce heat to simmer and stir constantly for 2-3 minutes, until thickened.
5. Fold in both shredded cheddar cheeses and two Boursin Garlic & Fine Herbs cheese wheels. Blend with immersion blender until cheese has melted and smooth.
6. Season to taste with salt and white pepper.
7. Add hot, cooked pasta with cheese sauce and mix until combined and divide evenly into 6-8 bowls.
8. Cut remaining Boursin Garlic & Fine Herbs cheese wheel into 6-8 pieces or crumble into a small dish.
9. Top Gourmet Macaroni and Cheese with toasted panko and Boursin Garlic & Fine Herbs cheese pieces or crumbles.
10. Serve immediately.