

MACARONI CRÈME GRATIN AUX TRUFFLES

Prepared by : Rhonda O'Dell

Source : Le Guide Culinaire by Escoffier

Cook 500 g (1 lb, 2 oz) macaroni in boiling salted water for 14-16 minutes; drain well, place in a shallow pan with 7/8 c. cream and allow to cook for 5 minutes.

Season with a pinch each of pepper and grated nutmeg then add 9 oz. grated Gruyere cheese, 3 ½ oz. butter and 20 slices of truffle; mix well together.

Tip into a gratin dish coated with butter and grated cheese; sprinkle the surface with a mixture of grated cheese and dry white breadcrumbs and with melted butter; gratinate quickly in the oven or under the salamander.

Rhonda's notes: I didn't think the truffles had much flavor so we added some white truffle butter.

