



## **Truffled Butternut Squash Mac & Cheese**

2 cups butternut squash peeled, cubed in 1" pieces  
1 pound Pasta Shells or Macaroni  
2 cups shredded gruyere  
2 cups shredded white cheddar  
1/2 cup Pecorino Romano cheese  
3 cups milk  
1 cup heavy cream  
1/2 cup flour  
1 + 4 tablespoons Garlic Olive Oil  
1 tablespoon White Truffle Oil  
1 large shallot finely minced  
2 teaspoons salt  
fresh ground pepper to taste

Preheat the oven to 375 F. Grease a 13" x 9" baking dish with 1 T Garlic Olive Oil. Place the cut up butternut squash in a large pot of hot water and bring to a simmer. Simmer for approximately 15 minutes or until the squash is fork tender. Drain and reserve.

Bring a large pot of salted water to a full boil. Add the pasta and cook based on the package instructions to al dente.

In a large pot, heat the remaining Garlic Olive Oil over medium heat. Add the shallot and sauté for about 2 minutes until the shallot just begins to turn golden. Add the flour into the olive oil and whisk to blend thoroughly for about one minute, stirring constantly. Slowly pour the milk into the flour roux, whisking constantly. Add the cream and continue whisking until thickened.

Take 1 cup of the béchamel from the pot and add it to a blender or food processor with the butternut squash. Process until smooth. Add the butternut squash mixture back into the pot with the rest of the béchamel, and whisk to combine. Add all of the cheese to the béchamel, reserving 1 cup of gruyere cheese. Stir to melt and combine. Taste for seasoning and adjust with salt and pepper if desired.

Add the White Truffle Oil, and the pasta. Mix well and pour into the prepared baking dish. Top with the reserved cheese, and bake for 25 minutes until the top is golden brown and the pasta bubbly.

Serves 6-8