

2024 UConn Dining Culinary Olympics Winning Recipe

Over the top Mac & Cheese

Robert D'Andrea

Ingredients

2oz butter
1/4 tsp mustard powder
1/2 tsp onion powder
1/2 tsp granulated garlic
2 cups milk
1 1/4 cups heavy cream
8 oz aged cheese sauce
cornstarch slurry: 1 tbsp cornstarch + 2bsp water
3oz feta, crumbled
3oz smoked gouda, shredded
3oz Cabot extra sharp, shredded
3oz Gruyere, shredded
1/4 cup Parmesan, shredded
3/4lb Cavatappi pasta
1 1/2 oz Ritz Cracker
1 1/2 oz Cheese Its

Instructions

1. Melt butter, add dry spices and stir till fragrant.
2. Add milk, heavy cream, and aged cheese sauce. Stir till smooth.
3. Add all cheeses and stir to melt.
4. When halfway melted immersion blend until smooth, add cornstarch slurry and stir till desired thickness.
5. Boil pasta.
6. Crumble Ritz and Cheez Its.
7. Melt butter and add to crumbled mix with 2 tbsp garlic and onion powder.
8. Toss pasta with cheese sauce and top with crumble.
9. Bake at 350°F till golden