

Macaroni and Cheese Bake Off



Chef C's Mac & Cheese

1 pound butter
5 lbs havarti cheese
2 lbs cheddar cheese
5 lbs fontina cheese
2 cups flour
6 quarts cream

1 dozen eggs
5 lb elbow macaroni
8 cups panko breadcrumbs
1/4 pound butter
salt and pepper
1 cups hot sauce

Melt the butter and add flour, cook the roux for 3 minutes. Add the cream and bring to a simmer, when thickened add the cheese and hot sauce. Adjust seasonings with salt and pepper. Meanwhile cook the pasta in another pot. Turn off the heat and add the eggs stirring often. Add the cooked pasta and toss thoroughly. In another bowl toss panko with butter, pour the macaroni into a hotel pan and top with panko and cook in oven for 45 minutes at 350.