



## **BOVOLO BACON MnC**

*serves 4*

*Duskie served this macaroni & cheese on the FOOD NETWORK CHALLENGE.*

1 head cauliflower, cut into florets

2 ounces quality bacon (we make our own out of heritage pork known as black pig bacon)

5 cups cream

12 ounces small elbows

3 ounces medium cheddar (we use clover)

3 ounces bellwether carmody cheese

3 ounces truffled sheep's milk cheese (cacciata tartufo)

3 ounces mascarpone (we make our own)

1 1/2 cups cheese crackers (we use cheez-it)

2 tablespoons fresh chives and their blossoms

kosher salt and freshly ground black pepper to taste

pure olive oil for cooking

up to 1 cup water

preheat oven to 400. bring a pot of salted water to a boil. Cook the cauliflower for 5 minutes. Strain and sauté in a sauté pan with a few tablespoons pure olive oil until beginning to brown about 5-10 minutes and then finish cooking in the oven about 15 - 20 minutes, until nicely browned. Bring a large sauce pot of the cream to a simmer on medium high heat. Add the elbows to the cream and reduce heat to a simmer. Stir occasionally until just about cooked through, about 10 minutes. Meanwhile, grind the bacon through meat grinder. Grate the cheddar, truffled sheep's milk, and carmody cheeses. And prepare the cracker crumbs by placing a pile of the crackers on the counter and covering it with a clean dish towel. Then roll a rolling pin over the top to crush them. When the pasta is just about cooked through add the four cheeses. Season to taste with salt and pepper. Prepare your casserole dish or individual dishes by placing the roasted cauliflower in the bottom (for individuals, I use about 1/2 cup per person). Add water to the pasta and cheese if necessary to thin out (up to a cup). Top with the macaroni & cheese. Top with the cheese cracker crumbs. Return to the oven to bake until hot through, about 10 minutes. Cook the bacon salt in a small sauté pan on medium heat until rendered and crispy, about 10 minutes. Mince the chives and blossoms. Remove from the oven and sprinkle with chives and bacon salt.