

Mac and Cheese with Shallot Breadcrumb Topping

Ingredients

Breadcrumb topping:

- 1 tablespoon olive oil
- 1 cup finely chopped shallots
- 2 cups panko breadcrumbs

Mac and cheese:

- 1/4 cup all-purpose flour
- 6 tablespoons (3/4 stick) butter
- 4 cups whole milk
- 3 cups (packed) coarsely grated extra sharp cheddar cheese, divided
- 3 cups (packed) coarsely grated Fontina cheese, divided
- 1/2 cup grated Pecorino Romano cheese, divided
- 8 cups cooked pasta
- Chopped fresh Italian parsley (optional)

Preparation

For breadcrumb topping:

Heat oil in skillet over medium-high heat. Add shallots; sauté 5 minutes. Mix in breadcrumbs. Cool.

For mac and cheese:

Preheat oven to 375°F. Butter a 13 x 9 x 2-inch glass baking dish. Melt butter in heavy large pot over medium-high heat. Add flour; stir 1 minute (do not brown). Gradually whisk in milk and bring to simmer. Cook until sauce thickens, 4 to 5 minutes. Whisk 2 cups cheddar, 2 cups Fontina, and 1/4 cup Pecorino Romano into sauce. Season generously with salt and pepper. Stir in pasta; remove from heat. Mix 1 cup cheddar, 1 cup Fontina, and 1/4 cup Pecorino Romano in a small bowl. Layer half of pasta mixture, then cheese mixture in baking dish; repeat. Sprinkle with breadcrumb topping. Cover with foil. Bake 30 minutes. Uncover and bake until topping is golden, 10 to 12 minutes. Top with chopped parsley (optional).