



## **Zach's Decadent Mac and Cheese**

1 to 2 shallots, chopped fine  
8 ounces white wine  
1 Cup heavy cream  
12 tablespoons cold unsalted butter, cubed  
2 oz Parmesan Cheese or a hard aged cheese of your choice. Grated Finely  
3 Tablespoons Mascarpone Cheese  
2 Cups of Cooked Pasta of your choice.  
Salt to taste

Combine the shallots and white wine in a non-reactive saucepan over high heat and reduce by half.

Add the cream to the reduction. Once the liquid bubbles, reduce by a 1/3<sup>rd</sup> and reduce the heat to low. Add the butter, one cube at a time. Continue whisking butter into the reduction until the mixture is fully emulsified and has reached a rich sauce consistency. Add Parmesan Cheese or Cheese of Choice and whisk till incorporated. Remove from heat and whisk in Mascarpone Cheese and Pasta. Serve immediately.