



Lobster Cheesy Mac



Wisconsin Three Cheese Macaroni and Cheese

2ND ANNUAL DAYS 30 WAYS

WITH MACARONI & CHEESE

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Brie



Mac & "Cheese Plate"

By [Kate Parham/Kitchen Couture](#)

Some of my favorite meals have consisted of a simple cheese plate with a glass—OK, a few glasses—of wine. Some creamy cheeses, a little fresh fruit and a bit of crunchy nuts. Delicious! So when I was asked to come up with a new Mac & Cheese recipe, I thought, why not take the idea of a cheese plate and apply that to Mac & Cheese?



Mac & "Cheese Plate"

Decadent Wisconsin Brie is melted into the tangy balsamic sauce, with sweet hints of pear and cranberry running throughout. Toasted walnuts give this dish that little something crunchy that's found in all the best Mac & Cheese recipes, and of course, no cheese plate is complete without a little something Blue. All you'll need is a crisp glass of Rosé to round out this indulgent meal.

Mac & "Cheese Plate"

Serves 8

Ingredients:

- 1 tablespoon extra-virgin olive oil
- 5 tablespoons butter, divided
- 1/2 sweet yellow onion, diced
- 1 pear, peeled and chopped
- 3/4 cup dried cranberries
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1 pound medium pasta shells
- 1/2 cup walnuts, chopped
- 4 tablespoons flour
- 2 cups nonfat or low-fat milk
- 2 tablespoon balsamic vinegar
- 1/2 teaspoon black pepper
- 1 1/3 cup Wisconsin Brie (8 ounces), rinds removed and cubed

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ABOUT US

Welcome to 30 Days, 30 Ways a blog brought to you by the Wisconsin Milk Marketing Board. We've collaborated with 30 different food bloggers to create 30 inventive recipes for the classic dish — Macaroni & Cheese.

Check back often — we'll post a brand new recipe each day for a month!



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Macaroni and Blue Cheese with Figs and Rosemary

DAY 2

Wisconsin Parmesan and Pasta Cacciatore Frittata

DAY 3

Limburger Helper

DAY 4

Margherita Macaroni and Cheese

DAY 5

Smokv "Wintervera" Mac 'n

2/3 cup Wisconsin Blue Cheese (4 ounces), crumbled
1/4 cup Italian style breadcrumbs



Directions:

Start by heating the olive oil and 1 tablespoon butter in a medium skillet over medium-high heat. Add onions and cook until caramel in color; it should take about 10-15 minutes. Don't be afraid when the onions start to turn a little brown—that's where the flavor is! To the caramelized onions, add the pear and cranberries. Season with salt and pepper and sauté for an additional 5 minutes. Remove from pan and set aside.

Cook pasta shells in boiling, salted water 2 minutes shy of the package directions. Since we're going to bake this dish at the end, you want the noodles to still have a bite. Drain and set aside, reserving 1 cup of the starchy pasta water.

Meanwhile, in a dryskillet, over medium-high heat, toast the walnuts, until just golden brown, about 3 minutes. Set aside and preheat your oven to 350°F.

In the same skillet you used to sauté the onions, melt remaining 4 tablespoons butter over medium heat. You know when you hear fancy chefs talk about béchamel? Well it's really very simple, and you're about to learn how to make it yourself. Sprinkle the flour into the melted butter. Whisk to combine, until a paste forms. Slowly pour in the milk, whisking constantly, until no lumps remain. Let simmer for about 5 minutes, stirring occasionally, until the mixture thickens. Whisk in the balsamic vinegar and season with black pepper. Add ¾ of the Brie and Blue cheeses, stirring until melted completely. And there you have it. Your very own, homemade béchamel.

In a large, rectangular casserole dish, combine onion and fruit mixture with noodles and béchamel. Toss until well coated. If your sauce needs a little help sticking to the pasta, add some of that reserved pasta water to the mixture. Once everything is well mixed, top the mac and cheese with your toasted walnuts and breadcrumbs. Add the remaining cheese to the top and transfer the casserole dish to the oven. Bake for 30 minutes, until brown and bubbly. Serve immediately. Leftovers can be reheated in the microwave.



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Cheese

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Easy Brie-zy Mac 'n Cheese Parfaits

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Lobster Mac and Cheese with Fontina

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Muenster Mac and Cheese

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Three-Cheese Baked Macaroni & Cheese

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Macaroni and Cheese with Bacon, Leeks and Thyme

DAY 11

Wisconsin Three-Cheese Mac 'n Cheese with Poblano-Infused Tequila

DAY 12

Creamy Wisconsin Mac & Cheese

DAY 13

Fontina, Spinach and Bacon Shells and Cheese

DAY 14

Macaroni and Cheese with Shaved Black Truffle

DAY 15

Italian Sausage and Pepper Macaroni and Cheese

DAY 16

Oh-so-Elegant Pleasant Ridge Reserve Macaroni & Cheese

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DAY 21

For Two: BellaVitano®, Asiago and White Cheddar Mac and Cheese

DAY 22

Smoked Gouda Mac 'N Cheese with Cauliflower and Bacon

DAY 23

Wisconsin Colby Jack Mac & Cheese Pie With a Bacon Crust