

A Sutherland Belle

Creamy White Four Cheese with Pancetta Mac & Cheese

INGREDIENTS

- 6-oz pancetta, diced
- 1 lb. Creste Di Gallo pasta (or elbow-shaped pasta), cooked until al dente
- 3 tbsp. Butter
- 3 tsp. [Spice World Minced Garlic](#)
- 3 tbsp. Flour
- 1/2 tsp. EACH: Salt, Black Pepper, Garlic Powder & Onion Powder
- 3 1/2 cups Whole Milk
- 1/2 cup Heavy Cream
- 8 oz. Mozzarella shredded
- 10 oz. Aged White Cheddar, grated
- 6 oz. Fontina, grated
- 5.2 oz. package, Boursin Shallot & Chive

INSTRUCTIONS

1. In an oven-safe skillet add 1 tbsp butter and the diced pancetta. Cook over medium-high heat until browned and crispy, about 5-6 minutes. Remove the bacon to a bowl and remove any bacon grease.
2. Add the remaining 2 tbsp butter to the pot.
3. Once melted, add the minced garlic, flour, and seasoning. Whisk until all the flour has absorbed the butter and cook 1 more minute on medium heat.
4. Gradually whisk in the whole milk and heavy cream. Bring to a gentle boil, then simmer for 5 minutes to reduce liquid and thicken.
5. Whisk in the Boursin cheese until smooth (it's okay to have small lumps).
6. Set aside 1 cup shredded mozzarella.
7. Whisk in the remaining shredded cheeses 1 cup at a time until the sauce is thick, smooth, and creamy.
8. Fold in the cooked pasta and crispy pancetta (reserving a few tbsp for topping).
9. Top with the set-aside shredded mozzarella and pancetta. Broil in the oven for 1-3 minutes, until slightly golden.
10. Enjoy warm with freshly chopped herbs, such as parsley or basil.