

**CHEF ROGER Levine**  
**FAMILY RECIPE**

**GOURMET  
MAC AND**

**cheese**



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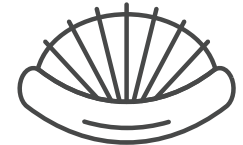
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Recipe courtesy of Chef Roger Levine

**SERVES 6-8 PPL**

**INGREDIENTS:**

- 8oz. Orecchiette pasta
- 4 Tbsp unsalted butter, melted
- 1/2 cup Panko Crumbs
- 1/4 cup flour
- 3 cups milk
- 1/4 tsp Cayenne Pepper
- Salt & Pepper to taste
- 2 1/2 cups Shredded Cheddar (prefer white) Cheese
- 1 cup shredded Gruyere Cheese
- 1/4 cup Jack cheese



Orecchiette "Little Ear"

**DIRECTIONS:**

1. WASH YOUR HANDS THOROUGHLY before you begin.
2. Preheat oven to 375 degrees F
3. Cook pasta per instructions on the box. (Times will vary depending on the type of pasta you use.)
  - a. NOTE: Video demonstration uses orecchiette pasta.
4. Mix Panko breadcrumbs and 1 Tbsp (TABLESPOON) butter in separate bowl
5. In a large pot, add remainder of butter and add the flour over medium heat
6. Slowly add the milk. Do not scorch.
7. Remove from heat and add:
  - a. Spices
  - b. 2 cups grated cheddar cheese
  - c. 3/4 cup grated Gruyere cheese
  - d. All of the Monterey Jack cheese
  - e. STIR CHEESE MIXTURE TO COMBINE
8. Drain pasta noodles and add to large bowl. Mix well
9. Pour ingredients into a greased baking dish (13" x 9")
10. Sprinkle panic mixture on top then remaining cheese
11. Bake for about 20-25 minutes...until breadcrumb topping is a light golden brown color.

