

Lunch/Dinner  
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# Farmhouse Mac n' Cheese

**Boursin® Product:** Puck **Portions:** 24 **Serving Size:** 1 Portion

*With tantalizing bites of smoked sausage and caramelized apples, it's immediately clear that this is a decidedly grown-up version of the much-loved classic.*

## Ingredients:

### Mac n' Cheese:

yields 24 each

- 6 lbs pasta, Orecchiette (spiral pasta with grooves), dry
- 1½ gallon heavy cream
- 6 pkgs Boursin, Garlic & Fine Herbs, puck
- 2 Tbsp garlic powder
- Kosher salt, to taste
- ½ C canola oil
- 5¼ lbs smoked turkey sausage, fully cooked, thin bias cut
- 3 ea onions, Vidalia, peeled, fine julienne

- 6 ea apples, Braeburn, cored (leave peel on), small dice
- 6 ea apples, Granny Smith, cored (leave peel on), small dice
- ¼ C parsley, curly, fresh, small chop, heaping
- 30 stems thyme, fresh, leaves picked off stems (discard the actual stem)
- ¾ C (from an additional 5.2 oz. package), Boursin, Garlic & Fine Herbs, puck
- Cracked peppercorns, tri-color (from pepper mill), to taste

## Preparation:

1. **To prepare pasta:** Cook the pasta al dente per pack instructions. Drain pasta in a colander and reserve warm. Place pot aside.
2. **To make Boursin Garlic & Fine Herbs cream sauce:** Place heavy cream, 6 packages of Boursin Garlic & Fine Herbs Cheese, garlic powder and salt (to taste) in the large pasta pot. Bring cream, Boursin, and seasonings to a boil, stir to evenly combine into a smooth sauce. Reduce heat and simmer for 5-8 minutes. Stir in the warm pasta to evenly combine and coat. Simmer for 2 minutes, and then remove the pot from the heat. Reserve hot.
3. **To prepare roasted sausage, onions and apples (cook simultaneously while making the sauce):** Place canola oil in a large, non-stick sauté pan. When oil is hot add the sausage to the pan, laying pieces evenly. Place the onions on top of the sausage, and then place the apples on top of the onions. Cook until the sausage is evenly browned, the apples are caramelized, and the onions are slightly soft and caramelized. Reserve hot.
4. **To plate 1 serving:** Spoon 2 cups of the pasta into a shallow pasta bowl and make a circular indentation in the center of the pasta; place 1 cup of the hot sausage, onion, and apple mixture in the indentation. Sprinkle ½ tsp of the parsley & a pinch of thyme over just the pasta, and ½ Tbsp of the remaining Boursin Garlic & Fine Herbs Cheese crumbles, over the entire dish. Finish, to taste, with a dash of cracked peppercorns.



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## Operator Tips

- The finished pasta could also be served “family style” on a platter, where people could spoon out their own portions.
- Pasta options: cavatappi or gemelli.
- Red apple options: Fuji, Gala, Pink Lady; contrast with Granny Smith.
- Sausage options: sweet Italian or applewood-smoked bacon, hickory smoked bacon or prosciutto. Forego meat for vegetarian dish.
- For more information, please call 1.800.215.8112.