

# “Mac” n Cheese

## Kid-Friendly Valentine’s Day Recipe

BY CHEF MATT MCCLURE

**PREP TIME:**

45 minutes

**COOK TIME:**

10 minutes

**YIELD:**

4 servings



*“This is a version of a classic Italian pasta I learned how to make in Boston, the noodles are made with cheese giving them a rich tender texture that makes for the best mac ‘n cheese that you have ever had”*

- Chef Matt McClure

### INGREDIENTS

3	oz cavatelli pasta	4	cups all-purpose flour
¼	cup heavy cream	1	egg
1-2	slices American cheese	1	lb full fat ricotta cheese
	boiling water	1	tsp salt
	salt to taste	1/3	cup heavy cream

### INSTRUCTIONS

1. Place the flour in a bowl and make a well in the center. Add remaining cavatelli ingredients into the well and stir until the dough comes together. Dump the dough onto a floured surface and knead with your hands for 2 to 3 minutes until smooth. Cover with plastic wrap or a damp towel and let the dough rest for 15 minutes. You may also wrap the dough in plastic and refrigerate it until needed. This rest period is necessary to obtain the right texture of the dough.
2. When you’re ready to cut the cavatelli, first cut the dough in half and place one half on a lightly floured surface.
3. **Using a machine to roll:** Roll the dough to a thickness of about 1/3 of an inch thick and cut into strips about 1/2 to 3/4 of an inch thick. Flour a strip well, and using one hand, pass it through the wooden rollers, turning the crank clockwise with the other hand. The cavatelli will drop onto the counter after they are cut.
4. **Hand rolling:** Using a dough scraper cut off a piece from the dough ball. Roll it into a rope a bit more than 1/3 inch in diameter. Dust the work surface and the dough with some flour. Cut the rope into 1/3 inch “pillows.” Using your index and middle finger press on the “pillow” curling it towards you. If dough starts to stick to fingers, dust with flour.
5. Place the cavatelli on a lightly floured baking sheet and refrigerate until ready to cook. Cook cavatelli in large pot of boiling salted water for about 5 minutes. Like gnocchi, cavatelli will rise to the surface when cooked. Drain and top with your sauce of choice.
6. Cook for 2 more minutes. In a small sauté pan, bring heavy cream to a low simmer. Add sliced American cheese and season with salt to taste. Add cavatelli pasta and season with more salt if needed.

