

# The Italian's Mac and Cheese

By: *Billy Parisi*  
Adapted by: *Julia Pizzolato*



I love mac and cheese. Almost any kind will make me happy. But this one was a happiness my tastebuds had never considered. It's got a rich flavor, creamy texture, and just the right amount of browned bits on top. And there are added bonuses: it can be made ahead, leftovers can be frozen, and it makes a lot. If you need a side dish for a large party, this dish will serve your people well. My Italian (The Italian) Husband loves it.

## Ingredients

4 tbsp. unsalted butter  
1 small yellow onion, diced  
4 cloves garlic, minced  
4 tbsp. all-purpose flour  
6 cups whole milk  
3 cups shredded asiago, divided  
3 cups shredded parmesan, divided  
2 cups mascarpone  
1½ pounds of macaroni noodles (750 grams)  
3 large eggs  
Salt and pepper

## Directions:

1. Preheat oven to 350 degrees.
2. Melt the butter in a large Dutch oven over medium heat and add the onions and garlic. Cook until lightly brown.
3. Stir in the flour, mix well. Add the milk and bring it to a boil over high heat.
4. When the milk mixture has become thick, stir in all of the mascarpone and 2 cups each of the asiago and parmesan (saving 1 cup of each for topping). Whisk until smooth. Test for taste and add salt and pepper as desired.
5. Turn the heat to low and keep warm.
6. Boil the noodles per box directions, leaving al dente.
7. Drain the noodles and transfer them to the pot of cheese. Mix the noodles in along with the 3 eggs.

8. Transfer the noodle mixture to a large casserole dish and sprinkle the remaining 1 cup each of asiago and parmesan on top.
9. Bake in the preheated oven for 20 minutes or until the cheese has fully melted.

**Notes:**

- This recipe makes a lot. I halved it, but we are just two people.
- It freezes beautifully. Make it, serve it, and then freeze what's left for a quick weeknight side dish.
- I did this with some of my husband's favorite cheeses and then called it Italian Mac and Cheese. You make it with any kind of cheese you want! Just be sure the three you choose will play nicely together.
- You can make this ahead of time (ahem, Thanksgiving), and store it for a day or two in the fridge. Reheat at 325 for about 25 mins (for a full pan) on the day you'll serve it.