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# Three Cheese Mac and Cheese with Panko Bread Crumb Topping



by TLDMAT

Total Time: 45 | Makes: 8 servings



Basically an adapted recipe from others I have tried. The secret is how the panko bread crumbs on the top make it crunchy and yet the three cheeses add a real richness.

## INGREDIENTS

- 1 pound large elbow macaroni
- 8 tablespoons butter
- 6 tablespoons all-purpose flour
- 3 cups milk
- 1 cup heavy cream
- 1 tablespoon freshly ground black pepper
- 1 pound white Cheddar, shredded
- 4 ounces Romano, shredded
- 4 ounces Asiago, shredded
- 2 cups Panko (japanese) bread crumbs

## INSTRUCTIONS

Preheat oven to 325 degrees F.

In large pot filled with water add 3 pinches of salt and the macaroni and place over high heat. Bring to a boil and let cook until al dente, about 8 minutes. Drain. Set aside

In a large saucepan, melt butter. Sprinkle flour over butter and cook 2 to 3 minutes on medium heat, whisking until a roux or paste forms. Add cold milk and whisk vigorously until dissolved. Cook sauce on medium-low heat until thick and bubbly. Add heavy cream, all cheeses, 1 tablespoon of salt, and 1 tablespoon pepper. Cook until cheeses are fully melted, stirring occasionally.

In a separate pan melt 2 tablespoons butter and then mix in panko bread crumbs until the butter is thoroughly absorbed.

Add cooked macaroni to cheese mixture and mix thoroughly. Place macaroni mixture in a 13 by 9 baking dish and top with bread crumbs. Place in the oven and bake for 12 to 15 minutes or until golden brown.

For extra crispy topping, place under broiler after baking until bread crumbs turn golden brown. Recommended.

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