

Recipe from I Will Not Eat Oysters

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# Walnut-Crusted Brie Mac & Cheese with Apples & Pancetta

MAKES 4 – 6 SERVINGS

## THE THINGS

8 ounces pipe rigate or medium shells  
3 tablespoons unsalted butter  
½ small onion, finely chopped  
Kosher salt  
¼ teaspoon sweet paprika  
¼ teaspoon cayenne pepper  
¼ teaspoon ground nutmeg  
⅛ teaspoon ground allspice  
Black pepper  
¼ cup flour  
3 cups whole milk  
¼ pound Brie cheese, rind removed and finely chopped  
¼ pound Gruyère cheese, shredded  
3 ounces pancetta, cooked and chopped into ½-inch pieces  
1 large Granny Smith apple, chopped into ½-inch pieces  
½ cup walnuts, toasted and coarsely chopped  
3 tablespoons shredded Parmesan cheese

## THE WAY

Preheat the oven to 375°F. Grease an 8 x 8-inch baking dish.

Cook the pasta according to the package directions, reducing the cooking time by 1 minute. Drain and set aside.

In a large saucepan, melt the butter over medium heat. Add the onion and a pinch of salt. Cook, stirring, until the onion is soft and translucent, 5 to 7 minutes. Stir in the paprika, cayenne, nutmeg, allspice, and a few turns of pepper and cook for 2 minutes more. Increase the heat to medium-high and add the flour, whisking until combined, then cook for 1 minute. Add half the milk, whisking continuously until thickened, about 5 minutes, and then repeat with the other half of the milk. Add the Brie, Gruyère, and pancetta and stir until the cheese is melted. Remove from the heat and add the pasta. Set aside about one-quarter of the apple and stir the remaining into the pasta mixture.

Pour the mixture into the baking dish and top it with the walnuts, Parmesan, and reserved chopped apple. Bake until the top is browned, about 25 minutes. Cool for 5 minutes and enjoy!