

JOSE GARCÉS

Short Rib Mac & Cheese - Seasoned Breadcrumbs

QUANTITY	INGREDIENT	METHOD
7 oz.	Panko, unseasoned	
7oz	Butter	
1 tbsp.	Parsely, fresh	Chopped
1 tbsp.	Thyme, fresh	Chopped
1 tbsp.	Chives, fresh	Chopped
4.5 oz.	Parmesan	Grated
4.5 oz.	Gruyere	Grated

PROCEDURE	YIELD: 24 oz.
1. Melt the butter over a medium-low heat in a shallot pot.	
2. Add the breadcrumbs and mix together until the breadcrumbs are evenly toasted.	
3. Remove the breadcrumbs from the shallot pot and let cool at room temp.	
4. Once cool to the touch, fold in the cheese and herbs.	
5.	
6.	