

# JOSE GARCÉS

## Short Rib Mac & Cheese - Cheese Sauce

QUANTITY	INGREDIENT	METHOD
50 gr.	Butter	
50 gr.	Flour	
880 gr.	Milk	
268 gr.	Heavy Cream	
0.2 gr.	Nutmeg	4 strokes on microplane
44 gr.	Garlic	smashed
2 gr.	Thyme, dried	
2 gr.	Black Peppercorn, Whole	
2x	Bay Leaf	
4 gr.	Salt	
60 gr.	American Cheese	
100 gr.	Mild Cheddar	
100 gr.	Cooper Sharp	
100 gr.	Gruyere	

PROCEDURE	YIELD: 1 Quart
1. In a pot, combine the milk, heavy cream, nutmeg, garlic, thyme, peppercorns, bay leaf, and salt.	
2. Bring the pot with milk and aromatics to a simmer than turn the heat off and let the mixture steep for 5-10 min. After steeping, straining away the solids and reserve the milk.	
3. Add the flour and butter to a pot and make a blonde roux over medium heat.	
4. Once the roux is ready, add the flavored milk in small batches to prevent clumps.	
5. Once all the milk is added, add all the cheese and whisk vigorously until the sauce is smooth and nappé. The sauce should be velvety, not stringy. Continue to whisk until it is not stringy.	
6. Serve warm.	