

Truffle-Infused Mac & Cheese Bites with Bacon Crumble: Bite-Sized Luxury

Take your mac and cheese obsession to the next level with these



OVEN
375°F

TIME
30 mins

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INGREDIENTS

- 2 cups cooked macaroni ?
- 1 cup shredded cheddar cheese ?
- 1/4 cup truffle oil ?
- 1/4 cup cooked bacon, crumbled ?
- 1/2 cup panko breadcrumbs ?
- 2 large eggs, beaten ?
- Oil for frying

Instructions:

Prepare the Mixture:In a large mixing bowl, combine the cooked macaroni, shredded cheddar cheese, and truffle oil. Mix well and shape the mixture into small bite-sized balls.

Chill the Balls:Place the mac and cheese balls on a baking sheet or plate and refrigerate for 15 minutes to help them hold their shape.

Coat the Bites:Remove the balls from the fridge. Dip each ball into the beaten eggs, then roll in panko breadcrumbs, ensuring they're evenly coated.

Fry to Perfection:Heat oil in a skillet over medium heat. Carefully add the coated mac and cheese balls to the hot oil and fry for about 2-3 minutes per side, or until golden brown and crispy. Remove and drain on paper towels.

Add the Finishing Touch:Sprinkle the fried bites with bacon crumble and serve warm. Enjoy the rich, cheesy, truffle-infused goodness!

Tips for Perfect Truffle Mac & Cheese Bites:

Keep It Cold: Chilling the balls ensures they stay together during frying.

Customize the Cheese: Mix in Gruyère or Parmesan for added depth of flavor.

Bake Instead: For a lighter option, bake the bites at 375°F (190°C) for 15-20 minutes, flipping halfway through.

Why This Recipe Stands Out:

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9. **Why This Recipe Stands Out:** These Truffle-Infused Mac & Cheese Bites are the perfect fusion of comfort food and elegance. The truffle oil adds a sophisticated flavor, while the bacon crumble provides a satisfying crunch. Whether you're hosting a party or indulging in

a gourmet snack, these bites are sure to impress.

10. Let me know how they turn out, and don't forget to explore more gourmet recipes on I Wuv Cooking!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/truffle-infused-mac-cheese-bites-with-bacon-crumble-bite-sized-luxury/>