Shanny Mac's Mac 'n Cheese

1/4 cup (50g) Ghee (or clarified butter)
1/4 cup (50g) potato flour
1 quart goat's milk
2 cloves garlic, peeled and smashed with the side of chef's knife
1 tsp. fine sea salt
1/8 tsp. ground white pepper
2 oz. (60g) grated Pecorino Romano (sheep)
4 oz. (115g) Gouda Ewephoria (sheep) or Goat Gouda, grated
4 oz. (115g) Ossau Iraty (sheep from the Pyrenees), grated
3 oz. (85g) Manchego (sheep), grated
8 oz. (227g) Gluten free elbow pasta
1 Tblsp. ghee or olive oil
1/2 - 1 tsp. garlic salt (Lawry's is the best)
50 g. finely grated Pecorino Romano (the kind that is like powder)
More ghee to coat the baking dish(es)

Okay, here we go. Preheat your oven to 350º Fahrenheit and put 8 cups of water in a pot on the stove to boil. I put enough salt in it to make it briny. Decide what you want to bake it in - one casserole or maybe 6- 8oz. individual dishes like I have pictured here and grease them with ghee.

In another pot - probably a 2 qt. one - melt the 1/4c. ghee over low heat. Whisk in the potato flour. Whisk in the goat milk and increase the heat to medium/high. Add the salt, white pepper and smashed garlic cloves. Heat, whisking occasionally, until it starts to simmer and has thickened. When thick, take it off the heat and let it cool a bit.

When your pasta water has come to a rolling boil, add the pasta and follow the directions on the package. Mine said 6-9 minutes, but start testing at 5. It took 7 minutes in the end, but the critical thing with gluten-free pasta is not to overcook it. Drain, then put back in the pot. Immediately add the 1 tablespoon ghee or olive oil. Stir to coat, then season with garlic salt.

Now, fish out the garlic cloves from the sauce then add the sauce to the pasta. Stir to coat. Add the grated cheeses. Mix well. It is best if the grated cheeses are not completely melted at this point, so do not worry about keeping things hot. Pour into your casserole or baking dishes. Top with ground Pecorino and put in the pre-heated oven. Bake for 30-45 minutes, until bubbly and starting to brown. Let it cool a sec so you don't burn your mouth, then dig in!