



### Mac N Cheese

#### Foodchain at Home Ingredients

- Macaroni 500G
- Cream 225ml
- Grana Padano 100G
- Grated Edam Mozzarella Blend 100G

#### Foodchain at Home Optional Add-ons

- [Truffle Paste 2tblsp](#)
- [Panko Breadcrumbs 250G](#)
- [Streaky Bacon 250G](#)

#### Pantry Staples Not Supplied

- [Milk - 700Mls](#)
- [Butter – 150G](#)
- [Flour - ½ cup](#)
- [Salt and pepper](#)

#### Method

- Pre heat oven to 180 degrees on fan bake
- Fill a pot with water and bring to boil
  - When boiling place macaroni pasta in pot
  - Stir occasionally until cooked
  - Drain water and set aside
- Cheese Sauce
  - In a saucepan, melt 150gr butter, once melted add flour and stir to make a roux/paste
  - Gradually add milk and cream, whisking till combined and smooth
  - Grate the Grana Padano and add with 100g of grated cheese to mixture, season and cook for 5 minutes, stirring gently
- Combine both cooked pasta and sauce and put into oven proof dish
- Once combined place in oven for 5 minutes or until golden

#### Optional add-ons

- Add 250gr diced and cooked streaky bacon to the mixture before placing in the oven
- Add 2 tbsp of Truffle paste to the mixture before placing in the oven
- Top with toasted panko crumbs before placing in the oven

