

## MAC N' CHEESE

### EQUIPMENT

SMALL SAUCEPAN, LARGE SAUCEPAN, WOODEN SPOON, MIXING BOWLS, WHISK, RUBBER SPATULA,  
4 X RAMEKINS, BAKING TRAY, SIEVE OR COLANDER

### INGREDIENTS

250GM DRIED MACARONI, 50GM BUTTER, 50GM PLAIN FLOUR, 500GM WHOLE MILK, 200GM SHARP TASTY CHEESE,  
120GM GOAT'S CHEESE, 2 EGG YOLKS, 10-15 DROPS TABASCO SAUCE, SALT, GROUND WHITE PEPPER

### METHOD

PLACE A LARGE POT OF SALTED WATER ON THE STOVE OVER HIGH HEAT TO COOK THE PASTA

PLACE THE BUTTER INTO A SMALL POT AND ON THE STOVE OVER LOW HEAT UNTIL MELTED. ADD THE FLOUR TO THE MELTED BUTTER AND STIR THROUGH TO MAKE A ROUX. COOK THE FLOUR OUT FOR 1-2 MINUTES.

NEXT ADD THE MILK 1/3 AT A TIME OVER THE HEAT WHISKING IN WELL BETWEEN EACH ADDITION, ONCE ALL THE MILK HAS BEEN ADDED LEAVE THE SAUCE OVER LOW HEAT AND BRING TO THE BOIL STIRRING CONSTANTLY.

REMOVE THE SAUCE FROM THE HEAT AND POUR INTO A LARGE MIXING BOWL, SEASON WITH SALT, PEPPER AND TABASCO

COOK THE PASTA ACCORDING TO THE INSTRUCTIONS ON THE PACKET AND ONCE COOKED DRAIN WELL

ADD THE WARM PASTA TO THE SAUCE ALONG WITH THE EGG YOLKS. CRUMBLE BOTH THE CHEESES LEAVING SOME LARGE CHUNKS AND WITH A RUBBER SPATULA STIR THE PASTA AND CHEESE THROUGH THE SAUCE. LEAVE A LITTLE OF THE TASTY CHEESE BEHIND TO PUT ON TOP OF THE RAMEKINS ONCE FILLED.

SPOON THE PASTA AND SAUCE INTO THE RAMEKINS AND FILL ALMOST TO THE TOP. CRUMBLE OVER THE EXCESS CHEESE AND PLACE ONTO A BAKING TRAY AND PLACE IN A PRE-HEATED OVEN COMBI SETTING 210°C FOR 15-18 MINUTES UNTIL GOLDEN ON TOP

SERVE STARING FROM THE OVEN PIPING HOT AS A SIDE DISH

### HINTS & TIPS

- MAC N CHEESE IS A GREAT ALTERNATIVE AS A SIDE DISH AND IS ALSO A GOOD ONE FOR THE KIDS

- A FEW DROPS OF TABASCO SAUCE IN THIS WILL GIVE A LITTLE EXTRA SPICE IN THE BACKGROUND. KEEP TABASCO IN YOUR CUPBOARD AND USE IT AS A SEASONING TOOL INSTEAD OF A SAUCE.