



Macaroni and Cheese

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| Country of Origin England | Continent Europe | Population (estimate) 56 million | Capital London |
| Time Zone UTC +1 | Official Language English | Currency Pound Sterling | Age (median) 40.5 |

| Method | Ingredients | 4 Portions | 8 Portions |
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| 1. Put a half-filled pan of salted water on to boil and cook the macaroni according to the packet instructions and cool immediately once cooked. | Dried macaroni | 400 g | 800 g |
| | Extra thick cream | 250 ml | 500 ml |
| | Vegetable stock | 150 ml | 300 ml |
| | White wine vinegar | 2 tbsp | 4 tbsp |
| 2. Preheat your oven to 180 degrees then heat a little oil in a frying pan and over a medium heat cook the garlic until fragrant. | Ricotta cheese | 75 g | 150 g |
| | Smoked Applewood, grated | 75 g | 150 g |
| | Garlic cloves, minced | 3 | 6 |
| | Smoked pancetta lardons | 65 g | 130 g |
| 3. Add the vinegar and stock and turn to a high heat and reduce by 1/3. | English mustard | 1 tbsp | 2 tbsp |
| | White bread | 1 slices | 2 slices |
| | Butter | 75 g | 100 g |
| 4. Turn to a low heat and add the cream, ricotta and applewood cheese – add the applewood gradually. | Salt and pepper | | |
| 5. Add the mustard, season to taste and simmer until step 7 is completed. | | | |
| 6. Melt the butter in a pan, meanwhile cut the crust off the bread and cut the bread into cubes. | | | |
| 7. The butter should be foaming – add the bread and stir as needed ensuring the bread doesn't burn – remove from the heat. | | | |
| 8. Add the cold macaroni to the hot sauce mixture and combine well. | | | |
| | 9. Put the mixture in an ovenproof dish and top with the remaining smoked applewood cheese and croutons. | | |
| | 10. Bake on 180 degrees until golden on top. | | |

| Hints and Tips | Equipment |
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| Immediately run the macaroni under cold water after boiling to ensure it doesn't continue to cook. | 2 x Pan Knife Frying Pan Chopping Board Scales Garlic Press |

Try adding a chicken breast per 4 portions.

ALLERGENS



Celery



Cereals (Gluten)



Crustaceans



Eggs



Fish



Lupin



Milk



Molluscs



Mustard



Nuts



Peanuts



Sesame Seeds



Soya



Sulphur Dioxide

