



A Recipe For Mac & cheese

Ingredients

6 slices of bacon (chopped)

$\frac{1}{2}$ cup panko crumbs

500g macaroni

70g butter

$\frac{1}{3}$ cup flour

4 cup milk

40g grated parma

150g grated jalsberg

150g grated cheddar

1. Preheat oven to 175°C
2. cook bacon in non-stick pan until golden, add breadcrumb
3. Melt butter in saucepan over med heat, whisk in flour & cook for 1 min. Add salt & pepper to taste
4. Slowly whisk in milk until smooth
5. Bring to simmer, reduce heat to low & simmer until sauce thickens (slightly) - thick enough to coat pasta, but still runny
6. Remove from heat & add cheese, whisk until smooth
7. Add cooked pasta to sauce & stir until coated
8. Pour macaroni into large baking dish, sprinkle bacon/ breadcrumb over the top
9. cook for 15-20 minutes until golden & bubbly

Preparation Time

Serves 6