

Kitchen Stories

Mac and cheese

1 Pers

Ingredients

- 100 g macaroni
- 100 ml milk
- ~~37½ g~~ bacon (streaky) 40g
- ~~37½ g~~ Gouda cheese (grated) 60g
- ~~12½ g~~ Parmesan cheese (grated) 20g
- ~~12½ g~~ butter 15g
- ~~12½ g~~ flour 15g
- ⅛ tsp nutmeg
- salt
- pepper
- butter for greasing

Utensils

baking dish, oven, large bowl, small frying pan, cooking spoon, 2 large sauce pans, cutting board, knife

Steps


1. Cook pasta in plenty of salted, boiling water according to package instructions for approx. 5 – 7 min. Drain and set aside.

🍲 large sauce pan - sieve


🍲 100 g macaroni - salt

2. Preheat oven to 180°C/ 356°F. Dice bacon into small pieces.


🍲 oven - cutting board - knife


 37½ g bacon

3. Render bacon in a frying pan and set aside.


 small frying pan - cooking spoon


4. In a saucepan, melt butter, add flour, and stir until flour and butter are fully combined to form a roux. Add milk, stirring occasionally, until fully combined. Season generously with nutmeg, salt, and pepper.

 large saucepan - cooking spoon


 12½ g butter - 12½ g flour - 100 ml milk - ⅛ tsp nutmeg - salt - pepper

5. In a large bowl, combine cheeses, then add two thirds of it to the white sauce. Add sautéed bacon and stir everything together until the cheese has melted.

 large bowl

 37½ g Gouda cheese - 12½ g Parmesan cheese

6. Add precooked pasta to the cheese sauce and mix briefly. Pour everything into a greased baking dish, sprinkle with the remaining cheese and bake in preheated oven at 180°C/ 355°F. for approx. 30 – 35 min. until golden.

 baking dish - oven

<https://kitchenstories.io/recipe/mac-cheese>