

Baked Mac & Cheese

Ingredients (for 4 people)

Macaroni, 320g
Butter, 4 tbsp
Flour, 2 tbsp
Milk, 100ml
Heavy Cream, 200ml
Paprika, 1.25ml
Black Pepper, 2.5ml
Cheddar Cheese, 300g
Breadcrumbs, 200ml

Instructions

Cook the pasta as indicated on the package
Start the cheese sauce by melting 2 tbsp of butter in a small sauce pan over low heat
Once melted, add the flour and stir constantly until smooth and bubbly
Continue stirring on low heat for 2 minutes to allow it to thicken
Gradually add the milk and then the half and half, then raise the temperature if necessary
Continue cooking for about 5 minutes to allow the mixture to thicken, stirring constantly
Add the paprika and pepper, then stir in the cheese
Continue stirring until completely melted, then remove from heat
Line a casserole dish with butter and preheat the oven to 175°C
Add the sauce to the cooked pasta, then move the pasta to the casserole dish

Melt the rest of the butter and add it to the breadcrumbs
Spread the breadcrumbs over the pasta
Bake in a non-ventilated oven for 30 mins (set to 200° for our oven)
Let cool for a few minutes before serving