

MAC & CHEESE

SERVES 4 - 6

This version should delight the whole family with more flavour than a traditional pasta and cheese sauce.

INGREDIENTS:

- 125 g bacon, chopped (optional)
- 1 medium onion, chopped
- 250 g mushrooms, sliced
- 10 ml dried mixed herbs
- 30 ml olive oil or butter
- 50 ml cake flour
- 2 cups (500 ml) milk
- 1 cup (100 g) Cheddar cheese, grated
- salt & freshly ground black pepper
- 300 g macaroni
- 1 cup (250 ml) frozen peas, rinsed
- 1 - 2 tomatoes, sliced
- 50 - 75 ml breadcrumbs

METHOD:

1. Preheat the oven to 200°C. Once heated, set to grill.
2. Heat an AMC 24 cm Gourmet Fry Pan over a medium temperature on your stove until the Visiotherm® reaches the first red area.
3. Brown the bacon and onion. Add the mushrooms and cook until soft. Mix through the dried herbs and olive oil or butter.
4. Add the flour, mixing well. Gradually add the milk, stirring continuously, to make a white sauce. Stir until the sauce thickens, then remove from heat.
5. Add 50 g of the cheese, mixing through, and season to taste.
6. Meanwhile, boil water over a high heat in an AMC 24 cm Gourmet High. Season with salt and cook macaroni for required time (about 8 minutes) until al dente.
7. Remove from heat, drain and mix the sauce into the pasta, along with the peas. Spoon back into the 24 cm Gourmet Fry Pan, top with sliced tomato and remaining cheese and sprinkle breadcrumbs. Grill in the oven until golden brown.

TIPS

- If you don't have AMC Gourmet cookware, spoon pasta into an ovenproof dish before placing under the grill.

