

Crispy Mac & Cheese Cakes

Ingredients:

Pasta:

500g Fatti's & Moni's Elbow Macaroni

For the cheese sauce:

2 tbsp butter
2 tbsp flour
2 cups milk, warm
½ cup mozzarella cheese, grated
½ cup cheddar cheese, grated
1 cup crispy bacon bits *optional
Salt & Pepper, to taste
12 cubes cheddar cheese

For the Crumb:

1 cup flour, in a bowl
3 eggs, lightly beaten in a bowl
1 cup breadcrumbs, in a bowl
3-4 cups oil, for deep frying
Tomato sauce to serve
Fresh basil to garnish

Serves: 12

Recipe:

For the pasta:

1. In a pot, bring salted water to the boil. Add the Fatti's & Moni's Elbow Macaroni and cook until al dente, 5-7 minutes. Drain immediately.

For the cheese sauce:

1. Melt butter in medium saucepan over medium/low heat. Add the flour & whisk until smooth.
2. Slowly add the milk, whisking constantly until it starts boiling. Cook 5 more minutes, while stirring, until thickened & smooth.

3. Remove from the heat and add in the cheese. Stir until melted then stir through the bacon (optional).
4. Fold in the cooked macaroni & season to taste.
5. Divide the prepared mac & cheese into a well-greased muffin tray, filling half of each of the cups.
6. Press the cheese cubes into the centre of the mac & cheese in the muffin holes, top with the remaining mac and cheese mixture and smooth out on top.
7. Freeze the mac & cheese in the muffin tray for 2 - 3 hours until firm & set.

Crumbing:

1. Preheat the oil in a pot with high sides.
2. Unmould the mac & cheese cups from the tray and dip into the flour, egg and breadcrumbs. Deep fry until golden.
3. Serve the mac & cheese lava cakes hot with tomato sauce and ENJOY!!