

# THE ULTIMATE MAC 'N CHEESE 3 WAYS

## CRISPY MAC 'N CHEESE CAKES

Serves 12

### INGREDIENTS

500g Fatti's & Moni's Cornetti 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  
Salt and 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

#### Serving suggestion:

Fresh basil to garnish

### METHOD

1. In a pot, bring salted water to the boil. Add the Fatti's & Moni's Cornetti Elbow Macaroni and cook until al denté, 5-7 minutes. Drain immediately.
2. Melt butter in medium saucepan over medium-low heat. Add the flour and whisk until smooth.
3. Slowly add the milk, whisking constantly until it starts boiling. Cook 5 more minutes, while stirring, until thickened and smooth.
4. Remove from the heat and add in the grated cheeses. Stir until melted then stir through the bacon (optional).
5. Fold in the cooked macaroni and season to taste. Divide the prepared mac 'n 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 'n cheese in the muffin holes. Top with the remaining mac 'n cheese mixture and smooth out on top. Freeze the mac 'n cheese in the muffin tray for 2-3 hours until firm and set.
7. Preheat the oil in a pot with high sides. Unmould the mac 'n cheese cups from the tray and dip into the flour, egg and breadcrumbs. Deep fry until golden.
8. Serve the mac 'n cheese cakes hot with a side salad and ENJOY!

## MAC 'N MINCE LASAGNE

Serves 4-6

### INGREDIENTS

#### For the mince:

Olive oil  
2 onions, finely chopped  
750g beef mince  
1 tbsp chutney  
Salt and pepper, to taste  
½-1 cup beef stock  
2 tbsp tomato paste

#### For the bechamel sauce:

100g butter  
½ cup all-purpose flour  
4 cups milk  
3 large eggs  
½ teaspoon salt

#### For the pasta:

500g Fatti's and Moni's Bellissimo Elicoidali Ridged Macaroni  
3 eggs, beaten

#### For the topping:

1-2 cups mozzarella/white cheddar cheese, grated

#### Serving suggestion:

Fresh basil leaves

### METHOD

1. Add a generous amount of olive oil to a large pan. Add the onions and fry until softened and golden.
2. Next add the mince to the pan, and cook until starting to brown, breaking it up with a wooden spoon as it fries. Stir in the chutney, salt and pepper. Stir in the stock and tomato paste, and simmer for 5 minutes. Set aside.
3. For the bechamel sauce, heat the butter in a pot over a medium heat. As soon as it melts, add the flour. Stir the butter and flour together. Gradually add warmed milk, whisking continuously. Continue cooking, stirring occasionally, over medium heat for 5-7 minutes until smooth and thick. Remove from heat and add salt.
4. When the sauce is lukewarm, whisk in the eggs. Set aside.
5. For the pasta, bring a pot of water to the boil and cook until al dente, 5-7 minutes. Drain immediately. Once the pasta has cooled down, mix with salt and eggs.
6. Pour half the pasta into the base of a greased baking dish. Top with a generous mince layer. Smooth out with a wooden spoon to fully cover the pasta. Top with another layer of pasta and a generous layer of bechamel. Smooth out the bechamel and top with cheese.
7. Bake at 180°C for +/- 40 minutes until golden! Remove from the oven and allow to set at room temperature for 20 minutes.
8. Garnish with fresh basil leaves, slice, serve and ENJOY!



## GARLIC BREAD MAC 'N CHEESE

Serves 8

### INGREDIENTS

#### For the mac 'n cheese filling:

500g Fatti's and Moni's Bellissimo Elicoidali Ridged Macaroni  
6 tbsp butter, cubed  
½ cup flour  
4 cups milk, warmed  
3 cups grated white cheddar cheese  
1 cup bacon bits, fried until crispy  
¼ tsp nutmeg  
Salt and pepper, to season  
½ cup grated hard cheese

#### For the garlic bread crust:

12-15 slices white bread  
6 tbsp butter, melted  
6 cloves garlic, crushed  
¼ cup chopped parsley

#### Serving suggestion:

Chopped parsley  
Mixed salad

### METHOD

1. Preheat the oven to 200°C and grease a 25cm springform tin.
2. In a large pot of simmering water, cook the Fatti's and Moni's Bellissimo Elicoidali Ridged Macaroni until al dente, 5-7 minutes.
3. In a large saucepan, melt butter over medium heat. Stir in the flour until smooth, then whisk in the warmed milk. Bring to a boil, stirring constantly for 2-3 minutes or until thickened.
4. Remove from the heat and stir through the cheddar, bacon bits and nutmeg and season to taste with salt and pepper.
5. Add the cooked pasta and stir to coat and combine.
6. Combine the melted butter with garlic and chopped parsley.
7. Slice the top crust off the bread slices. Blitz these off-cuts in the blender until you have fine breadcrumbs. Set aside for later.
8. Brush one side of the bread slices with the herbed garlic butter and line the bottom and sides of the springform tin with the buttered side facing the tin. Trim the bread to fit the tin.
9. Spoon the mac 'n cheese mixture into the bread-lined tin and smooth out the top.
10. Sprinkle over the breadcrumbs and grated hard cheese.
11. Bake, uncovered, for 25-30 minutes or until golden brown and the cheese is melted.
12. Loosen the sides from the tin with a knife and remove the rim of the springform.
13. Garnish with freshly chopped parsley and slice into generous portions. Serve with a salad on the side and ENJOY!