COOKING PASSION SINCE 1877



Individual Macaroni Cheese

DIFFICULTY: EASY

PREPARATION TIME: 30 MINUTES

COOKING TIME: 20 MINUTES

SERVES: 6

Ingredients

300g macaroni

2 tsps olive oil

1 onion, chopped

1 clove garlic, finely chopped

125g pancetta, chopped

½ cup white wine

300ml cream

150g gruyere cheese, grated

200g, cheddar cheese, grated

½ cup torn sage leaves

 cup panko breadcrumbs

Method

Preheat oven on CircoTherm® to 180°C.

Cook the macaroni in boiling salted water until just tender. While the macaroni is cooking, heat a pan over a medium high heat, Induction level 7. Add the oil, then add onion and garlic and fry until softened. Add the pancetta & continue cooking until lightly golden. Add the wine to the pan & reduce the heat to medium, Induction level 5. Continue cooking until reduced by half. Add the cream to the pan, stir well & bring to a gentle simmer. Remove the pan from the heat & stir in three quarters of the combined cheeses & the sage, stirring well to melt the cheese. Add to the drained macaroni & mix well.

Spoon the macaroni into 6, greased 1cup ovenproof ramekin dishes. Mix the panko breadcrumbs with the remaining cheese & sprinkle over the macaroni.

Place the ramekin dishes onto the universal pan and cook on shelf position 2 for 18 to 20 minutes or until topping is golden.

Notes

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