



# Three cheese macaroni cheese



DIFFICULTY: EASY



PREPARATION TIME: 10  
MINUTES



COOKING TIME: 30 MINUTES



SERVES: 4-6

## Ingredients

2 tbsp butter  
1 small onion, finely chopped  
1 clove garlic, crushed  
400 g Macaroni pasta  
300 ml cream  
320 ml full cream milk  
320 ml chicken stock or vegetable  
100 g grated Gruyere cheese  
100 g grated mozzarella  
100 g grated smoked cheddar  
1/8 tsp ground nutmeg  
1/8 tsp cayenne pepper or to taste  
Salt  
Pepper  
100 g extra grated cheese (a mixture of cheeses above)  
1/3 cup panko breadcrumbs

## Method

In a large ceramic or glass baking dish place the butter, onion and garlic. Place the dish in the oven, select FullSteam 100°C and cook for 3 minutes. Remove the dish from the oven. Add macaroni, cream, milk, stock, cheeses, nutmeg, cayenne pepper, salt and pepper. Stir carefully to combine all ingredients. Return the dish to the oven, select FullSteam 100°C and cook uncovered for 25 minutes.

Remove the dish from oven and stir the macaroni well. Check the pasta is cooked, the macaroni may require more cooking time, see note. All liquid should be absorbed by the pasta, with some moisture still present. Flatten out the macaroni with the back of a spoon.

Remove excess moisture from the oven and then select Grill large area 275°C. Mix extra cheese and breadcrumbs and sprinkle on top of the macaroni cheese. Return the macaroni cheese to the oven and grill until macaroni cheese is golden brown.

## Notes

This recipe is prepared with NEFF's FullSteam and Grill. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.