COOKING PASSION SINCE 1877

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.

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