



# Live Streaming Event

## Mac n Cheese

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**Please check your ingredients should you have an allergy to consider.**

**Ensure you keep a high level of hygiene, we suggest you wear an apron and use food gloves for handling meat and fish**

**Preheat oven to 200degrees or gas mark 5**

Mac n cheese with crispy bacon  
Serves 4

### **Equipment**

Plate or bowl for ingredients when prepped  
Veg peeler  
Spatula  
2 x Saucepan  
1 x ovenproof pan  
Chopping board  
Knife to cut  
Frying pan  
Rapeseed oil  
Serving bowls  
Ladle to serve  
Grater

### **Ingredients**

200gr macaroni  
400ml boiling water  
1 finely sliced onion  
100ml boiling water  
150gr lardons  
250 gr full fat mascarpone  
2 tsp mustard  
200g grated cheese of choice or 100g of grated cheese and 100g grated parmesan  
Juice of a lemon or 1 tbsp of bottled juice  
Seasoning  
Garlic

150g breadcrumbs

### **Method**

Place the macaroni in a saucepan with the boiling water with a good pinch of salt and allow to cook through.

In a separate hot pan add 1 tbsp of rapeseed oil, the sliced onion and lightly coat with water and allow to evaporate.

Then add to the pan :-

200gr macaroni

250 gr full fat mascarpone

2 tsp mustard

100g grated cheese of choice

Juice of a lemon or 1 tbsp of bottled juice

Seasoning

Garlic

Stir through and allow to heat then taste and adjust if necessary

Remove cooked macaroni from the heat and drain if required, transfer to ovenproof pan if the existing pan isn't

Pan fry lardons with adding extra oil, until crispy

Add lardons to the macaroni and pour sauce over and gently stir through

Top with breadcrumbs and rest of grated cheese and place in the oven for approx. 15 minutes and serve.