



TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

BEST MACARONI CHEESE



DESCRIPTION

The most comforting and effortless dinner, our macaroni cheese is hearty, rich and bound to lift the spirits. Perfect served with kimchi and crusty bread for a quick weeknight dinner.

INGREDIENTS

- 250g Spirali Pasta
- 150g Cheddar, grated
- 150g Mozzarella, grated
- 75g Parmesan, grated
- 500ml Trewithen Dairy Whole Milk
- 50g Plain Flour
- 50g Trewithen Dairy Salted Butter
- 75g Trewithen Dairy Cornish Clotted Cream
- 2 tsp English Mustard
- 1 tsp Smoked Paprika

METHOD

1. Preheat the oven to 200c.
2. Cook the pasta according to the packet times, drain and set aside.
3. Meanwhile, make the cheese sauce. Melt the butter in a saucepan over a medium heat and add the flour. Stir well until thoroughly combined and cook out the flour for a few minutes. Very slowly, add the milk while whisking constantly. Stir until the sauce thickens. Aside from 50g of cheddar for the top, add all the cheeses to the sauce, before stirring through the clotted cream, mustard and paprika. When the cheese has melted into the sauce, season to taste.
4. Put the pasta into the cheese sauce and stir through. Then pour the lot into an ovenproof dish. Sprinkle the remaining cheddar on top and bake in the preheated oven for 25-30 minutes - until golden on top.
5. Delicious served with kimchi and crusty bread.