

Macaroni and cheese

SERVES: 2

INGREDIENTS



1 cup macaroni



Cooking spray



120 g tasty cheese, grated



20 g parmesan cheese, grated



¼ teaspoon oregano



¼ cup milk



¼ cup cream



2 tablespoons bread crumbs

Preparation

15
mins

Cooking

20
mins

Serving & Presentation

5
mins

Total time:

40 MINUTES

METHOD

- 1 Preheat oven to 180°C.
- 2 Boil 3 cups water in a saucepan.
- 3 Cook macaroni and drain when completed.
- 4 Spray 2 ramekins with cooking spray.
- 5 Combine grated cheeses and oregano with the cooked pasta.
- 6 Stir in your milk and cream, until well combined.
- 7 Divide your mixture evenly between your ramekins.
- 8 Sprinkle breadcrumbs over your macaroni.
- 9 Bake for 20 minutes until the macaroni and cheese has set and is golden brown.

tips & Techniques

Make sure you hold the grater steady with one hand while the other holds the cheese.

Never grate your product right to the end, as you might accidentally grate your fingers – you will always have a small amount of the product left over.

Place your ramekins on a baking tray – this will make it easier to slide them in and out of the oven.

