

Truffle macaroni and cheese

(5 portions)

Macaroni pasta **350g**

Plain flour **65g**

Butter **65g**

Milk semi skimmed **725ml**

Double cream **250ml**

Dijon mustard **15g**

Mature cheddar cheese **100g**

Truffle oil **25ml**

Truffle shavings **20g**

Method

For the cheese sauce make a roux with the flour and butter and then once the flour is cooked out then slowly start pouring in the milk, once all milk is added put half of the cheddar cheese in and keep stringing until cheese has melted, then finish it off with the cream and Dijon mustard, then check the seasoning and adjust where needed.

Cook the macaroni till al dente and then refresh with cold water, then drain and coat with the truffle oil.

In a oven baked dish mix together the béchamel sauce with the pasta, and top it with the rest of the cheese and add the truffle shavings, bake in the oven at 180 degrees for 12 minutes or until the topping is golden brown and the pasta is hot.