

Mac N Cheese

SERVES 4-6



INGREDIENTS

- 250g macaroni
- 1 med cauliflower cut and trimmed into small florets
- 200g Yarra Valley Dairy Le Jack, Yering or White Savourine – sliced or crumbled
- 1 ¼ cups milk
- 1 cup cream
- 1 cup grated cheddar
- 1 cup finely grated parmesan
- Salt and pepper to taste
- 3 cups (3/4 of a loaf of bread) chunky fresh sourdough breadcrumbs – chopped in food processor or torn by hand
- 1 clove garlic crushed
- 2 tbsp fresh rosemary leaves chopped
- 75g butter melted

METHOD

1. Preheat oven to 200°C.
2. Cook the pasta in a large saucepan of boiling water for 8 minutes.
3. Add the cauliflower and cook for a further 2 minutes or until tender.
4. Drain the pasta and cauliflower and return to the saucepan with the milk, cream, Yarra Valley Dairy white mould cheese of your choice, cheddar, parmesan, salt and pepper.
5. Reduce the heat to low and cook stirring to coat until all the cheese is melted through.
6. Pour the macaroni mixture into an oven proof dish. 3 Litre capacity
7. In a bowl combine the breadcrumbs, garlic, rosemary and melted butter. Sprinkle the crumb mix over the top of the macaroni.
8. Bake in oven 15-20 minutes until golden & crunchy.

