



## Aged Leicestershire Red Macaroni Cheese

Buttery Aged Red Leicester makes the most beautiful golden cheese sauce, which is poured over macaroni and baked. A big hug in a bowl.

### Ingredients

- 40g butter
- 45g flour
- 650ml milk (Hot)
- 12 turns of milled black pepper
- 8g sea salt
- 100g Aged Leicestershire Red
- 20g Dijon mustard
- 3 cloves garlic cut in half
- 2 bay leaves
- 4g sprigs thyme
- 1 nutmeg
- 500g Macaroni
  
- Serves 4 as main

### Method

White sauce:

1. Infuse the milk with the 3 cloves garlic, bay leaves, sprigs thyme and a little grated nutmeg. Leave for 10 minutes. Melt the butter in a pan on a low heat, then add the flour and cook out for 5 minutes, stirring regularly.
2. Then pour the milk little by little into the flour and butter mix, stirring all the time, with the heat on low, so it will not burn on the bottom of the pan.
3. Then add the salt and pepper and then bring to a slow simmer for 5 minutes at a slow temperature stirring constantly before you add the mustard and cheese.
4. Turn the heat off and pass this through a fine sieve and into a bowl covering with some cling film.

Cooking the pasta:

1. When you cook the pasta, allow 10g salt per litre, bring to a simmer and add some olive oil to the pan when being cooked, cook the pasta to al dente approximately 8 minutes, then drain in a colander and



	<p>refresh in cold water, drain well and leave to drip dry.</p> <p>2. Mix the sauce with the blanched pasta to the hot sauce, place in the correct size dish and sprinkle with 20g of extra grated aged Leicestershire Red on the top. Bake in the oven at 200C for 15 minutes till hot and golden.</p>
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