

# Ultimate Mac & Cheese



## Ingredients

- 250g pasta of your choice (e.g. macaroni)
- 200g streaky bacon, chopped
- 60g butter
- 3 heaped tablespoons plain flour
- 500ml full fat milk
- 150g Cheddar cheese, grated
- 150g mozzarella cheese, grated
- 50g Parmesan cheese, grated
- 2 teaspoons mustard
- 1 tiny splash Worcestershire sauce
- 1/2 teaspoon white pepper
- 1/4 teaspoon ground nutmeg
- salt, to taste
- 30 to 50g breadcrumbs
- olive oil

## Method

1. Preheat the oven to 220 C / Gas 7.
2. Bring a saucepan of salted water to the boil over a high heat. Cook your pasta in salted water according to the instructions on the packet or until al dente. Meanwhile, fry the bacon in a little oil over a medium heat until golden brown. When both of these steps are complete, put to one side.
3. Melt your butter in a separate pan over a medium heat, being careful not to burn it. Stir in your flour with a whisk until a solid dough-like formation appears. At this point slowly and little by little, making sure you continue to whisk throughout, add in your milk - ensuring no lumps form.
4. Once all the milk has been incorporated and the sauce has thickened, add in all of your Cheddar, mozzarella, half of your Parmesan, and all of your mustard, Worcestershire sauce, white pepper, nutmeg and salt to taste. Continue whisking until you have a smooth texture. Combine with your bacon and pasta and give it a good mix so all the pasta is covered.
5. Pop it in a suitably sized ovenproof dish. Sprinkle your breadcrumbs and leftover Parmesan on top so all the top is mostly covered, drizzle a little olive oil over to ensure the breadcrumbs crisp nicely.
6. Bake in the preheated oven for around 20 minutes or until the top is browned and crispy. Remove from the oven and serve.

## Notes

- Mix Parmesan with eg Gruyere for the topping
- Homemade breadcrumbs work better than breadcrumb packets from the shops (better crunch on top)
- Use flavoured cheeses like smoked or spicy for a deeper flavour
- Can prepare in advance, but don't put the bread crumbs and olive oil before it's ready to go in the oven

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