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EPISODE 3 - MACARONI CHEESE

Ingredients for 4 serves:

50 g butter
400 g Gouda cheese
1 medium onion
3 cloves garlic
1 x 400 g can champignons
1 x 400 g can chopped tomatoes
500 g Macaroni or rigatoni or whichever pasta you prefer
½ tsp thyme
½ tsp sage
½ tsp oregano
½ tsp Ras el Hanout
1 pinch of mustard powder
½ tsp salt
½ tsp ground black pepper
3 heaped tbsp corn flour (corn starch, potato starch)

Method:

Peel and chop the onion
Peel and crush the garlic
Slice the mushrooms
Slice the rind off the cheese and grate

Melt butter in a sauce pan over medium heat
Add the onion and garlic and cook till glassy
Add thyme, sage, oregano and Ras el Hanout and cook for few minutes
Remove from the heat and stir in corn flour
Add the milk and stir through until the flour has dissolved
Add the salt and pepper
Put on the heat again and stir in handfuls of grated cheese as it starts to thicken
Bring to the boil whilst constantly stirring (always being careful not to let it stick to the bottom)
Once it has boiled and is creamy thick, it's ready
Keep it hot over low heat
Cook the pasta, strain it and put it back into the pot
Pour the sauce over the cooked pasta
Add the can of mushrooms and the can of chopped tomatoes and stir through
Stuff your faces until you can't possibly eat anymore