



Food For Thought Recipe and Allergen Card

Macaroni Cheese

100 Portions

Ingredient	Hannah Product Code	Quantity
Bechamel Sauce (See recipe)		10 ltr
Grated Cheese	C000485	To top
Stale bread (crusts)		500g
Oregano	D001171	To sprinkle
Macaroni Pasta	D005025	3kg
Salt		4 tbsp
Olive oil		4 tbsp

RECIPE METHOD – ALLERGENS

1. Prepare the **béchamel** sauce as per the FFT recipe and keep warm
2. In a separate very large heavy bottomed pan bring 2/3rd fill with water
3. Bring to the boil
4. Add the salt and olive oil
5. Once at a rapid boil add the pasta and stir well
6. Cook for 12-15 minutes stirring regularly
7. Drain water from pasta once it is 'al dente'
8. Add the drained pasta to a ceramic serving dish and add the warm béchamel sauce – be generous!
9. In a food processor blend the **stale bread** into crumbs
10. Sprinkle the macaroni and sauce with **cheese**
11. Top with breadcrumbs
12. Sprinkle with oregano
13. Bake in the oven at 180°C or until golden and bubbling

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

Milk

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...