



Macaroni Cheese

Ingredient	10 Portions	50 Portions	100 Portions
Bechamel Sauce (See recipe)	1 ltr	5ltr	10 ltr
Grated Cheese	To top	To top	To top
Stale bread (crusts)	50	250g	500g
Oregano	To sprinkle	To sprinkle	To sprinkle
Macaroni Pasta	300g	1.5kg	3kg
Salt	1 tsp	2 tbsp	4 tbsp
Olive oil	1 tsp	2 tbsp	4 tbsp

Key Points

It is important to not over boil the pasta.

Method

1. Prepare the béchamel sauce as per the FFT recipe and keep warm
2. Fill a separate large pan 2/3rds 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 at 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

Allergens Wheat, Milk