BAKED MAC ‘N FIVE CHEESE

Nothing says comfort like Mac and Cheese, and this recipe beats them all. With no pesky roux to make, it is the ultimate in simplicity. No one will be able to resist.

EASY | 10 MINS | 35 MINS | 4 SERVES

Ingredients

- 400 g Macaroni or elbow pasta
- 1 egg
- 1 1/2 cups milk
- 1/2 cup butter, melted
- 1 cup mozzarella, shredded
- 1 cup sharp cheddar, shredded
- 1 cup cream cheese, softened
- 1 cup gouda cheese, grated
- 100 g brie or camembert (optional)

Topping

- 1/2 cup panko crumbs
- 1/3 cup parmesan cheese, grated

Instructions

1. Preheat oven to 190C.
2. Bring a large pot of salted water to a boil. Add pasta and cook 3-4 minutes less than advised on the packet instructions. Drain and rinse under cold water to stop cooking. Set aside.
3. In a large bowl whisk the milk, and egg then add the cooked macaroni, melted butter and the 5 cheeses. Season with salt and pepper and mix until combined.
4. Spread the macaroni mixture into a greased baking dish and sprinkle the panko and parmesan cheese on top. Bake for 30 minutes or until the top is golden brown.
5. Remove from the oven, and let it cool for 10-15 minutes so the pasta and cheese can set.