

Cheesy macaroni cheese

Ingredients

2 tbsp butter
1 small onion, finely chopped
1 clove garlic, finely chopped
400g macaroni pasta (San Remo)
300ml cream
320ml full cream milk
320ml chicken or vegetable stock
100g grated Gruyere cheese
100g grated mozzarella
100g grated smoked cheddar
1/8 tsp ground nutmeg
1/8 tsp cayenne pepper
Salt
Black pepper
100g extra grated cheese (a mixture of cheeses)

Method

In a large ceramic or glass baking dish place the butter, onion and garlic. Place the dish in the oven, select **Steam** 100°C and cook for 3 minutes.

Remove the dish from the oven. Add the macaroni, cream, milk, stock, cheeses, nutmeg, cayenne pepper, salt and pepper. Stir carefully to combine all ingredients. Return the dish to the oven, select **Steam** 100°C and cook for a further 25 minutes.

Remove the dish from the oven and stir the macaroni well. Check the pasta is cooked, the macaroni may require more cooking time. All liquid should be absorbed by the pasta, with some moisture still present. Flatten out the macaroni with the back of a spoon.

Remove excess moisture from the oven and then select **Grill large area** level 3. Sprinkle the extra cheese on top of the macaroni cheese. Return the macaroni cheese to the oven and grill until cheese is golden brown.