



# UCOOK

## Boujee Truffle Mac & Cheese

with garlicky toasted breadcrumbs & a balsamic salad

This truffle mac & cheese is a restaurant-style dish that will have you going back for seconds! Topped with crispy garlicky breadcrumbs and a flavourful side salad of green leaves & tomato in a balsamic dressing.

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**Hands-On Time:** 15 minutes

**Overall Time:** 25 minutes

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**Serves:** 1 Person


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**Chef:** Ella Nasser

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 Vegetarian

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 Anthonij Rupert | Cape of Good Hope  
Sneeuwkrans Pinot Noir

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## Ingredients & Prep

125ml	Fresh Milk
125g	Macaroni
1	Garlic Clove <i>peeled &amp; grated</i>
50ml	Panko Breadcrumbs
3g	Fresh Parsley <i>rinsed &amp; roughly chopped</i>
30ml	Grated Italian-style Hard Cheese
65ml	Fresh Cream
65g	Grated Mature Cheddar Cheese
20g	Salad Leaves <i>rinsed</i>
1	Plum Tomato <i>finely diced</i>
7,5ml	Balsamic Vinegar
10ml	Truffle Oil

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Butter

**1. MAKE THE MAC** In a pot, add the milk, 200ml of water, the macaroni and a small pinch of salt. Place over a medium-high heat and bring up to a boil. Lower the heat and leave to simmer for 10-15 minutes until the macaroni is al dente, mixing occasionally.

**2. MAKE THE CRUMB** Place a pan over a medium-high heat with 20g of butter and a drizzle of oil. Once melted, add the grated garlic and fry for 1 minute until fragrant, shifting constantly. Add the breadcrumbs and fry for 2-3 minutes, until lightly toasted. Remove from the heat. Add the chopped parsley,  $\frac{1}{2}$  the Italian-style cheese, and season to taste. Toss until fully combined.

**3. CHEESE TIME** Once the macaroni is al dente, mix through the cream, the cheddar cheese and the remaining Italian-style cheese. Mix until the cheese is melted. Remove from the heat and season.

**4. TOSS THE SALAD** In a bowl, place the rinsed green leaves, diced tomato, the balsamic vinegar, and a drizzle of olive oil. Season to taste and toss to coat.

**5. LUXURIOUS FEAST** Dish up a hearty portion of the creamy mac & cheese. Top with a drizzle of truffle oil and the garlicky toasted breadcrumbs. Serve with the balsamic and tomato salad on the side. Tuck in, Chef!

## Nutritional Information

Per 100g

Energy	939kJ
Energy	224Kcal
Protein	8.1g
Carbs	21g
of which sugars	3.2g
Fibre	1.3g
Fat	11.5g
of which saturated	5.7g
Sodium	137mg

## Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites

Cook  
within 1  
Day