



# UCCOOK

## Creamy Vegetarian Truffle Mac 'n Cheese

**with golden breadcrumbs, green beans  
& pine nuts**

Think mac 'n cheese can't be luxurious? That's because you've never tasted this indulgent number. Turn the ordinary into extraordinary with a homemade Emmental cheese sauce coating al dente pasta. Add a sprinkle of toasted panko breadcrumbs & pine nuts. A dash of truffle oil. Finish with a side of charred green beans topped with cheese ribbons.


**Hands-on Time:** 45 minutes

**Overall Time:** 50 minutes

**Serves:** 4 People

**Chef:** James Ovendale

Adventurous Foodie

 Paardenkloof Wines | Paardenkloof "Die Fynboshuis" Cabernet Sauvignon

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## Ingredients & Prep

400g	Macaroni Pasta
20g	Pine Nuts
125ml	Panko Breadcrumbs
2	Lemons <i>rinse, zest &amp; cut into wedges</i>
800g	Leeks <i>trim at the base, cut in half lengthways &amp; rinse</i>
4	Garlic Cloves <i>peel &amp; grate</i>
320g	Green Beans <i>rinse &amp; trim</i>
80ml	Cornflour
600ml	Low Fat UHT Milk
200g	Grated Cheddar Cheese
60g	Italian-style Hard Cheese <i>peel into ribbons</i>
20ml	Truffle Oil

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey  
Butter

**1. PASTA** Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain, reserving the pasta water, and toss through a drizzle of olive oil.

**2. TOAST** Place the pine nuts in a pan over medium heat. Toast until golden brown, 3-5 minutes (shifting occasionally). Remove from the pan and set aside. Return the pan to medium-high heat with 40g of butter and a drizzle of oil. Once melted, add the breadcrumbs and fry until lightly toasted and golden, 1-2 minutes. Remove from the pan and mix through the lemon zest (to taste).

**3. LEEKS** Roughly slice the rinsed leeks. Return the pan to medium heat with a drizzle of oil. When hot, fry the sliced leeks until caramelised, 10-12 minutes (shifting occasionally). At the halfway mark, add a sweetener (to taste). In the final 1-2 minutes, add the grated garlic. Remove from the pan, season, and cover.

**4. GREEN** Return the pan to medium-high heat with a drizzle of oil. When hot, fry the rinsed green beans until starting to char, 6-7 minutes (shifting occasionally). Remove from the pan, season, and cover.

**5. CHEESE SAUCE** Place a pot over medium heat with 80g of butter. Once melted, vigorously whisk in the cornflour to form a roux. Cook out the flour, 2-3 minutes (stirring constantly). Slowly whisk in the milk and 400ml of the reserved pasta water. Simmer until slightly thickening. Add the grated cheese and stir until melted. Mix in the cooked pasta and the caramelised leeks. Remove from the heat, loosen with a splash of water if it's too thick, and season.

**6. TIME TO EAT** Plate up the creamy mac 'n cheese and sprinkle over the zesty breadcrumbs. Side with the charred green beans and top with the cheese ribbons. Drizzle over the truffle oil, scatter over the toasted pine nuts, and squeeze over the lemon juice (to taste).  
Good job, Chef!

## Nutritional Information

Per 100g

Energy	431kJ
Energy	103kcal
Protein	5.8g
Carbs	20g
of which sugars	3.2g
Fibre	1.9g
Fat	4.8g
of which saturated	2g
Sodium	63mg

## Allergens

Egg, Gluten, Allium, Wheat, Tree Nuts, Cow's Milk

Eat  
Within  
4 Days