



UCCOOK

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.

Hands-On Time: 20 minutes

Overall Time: 30 minutes

Serves: 2 People

Chef: Ella Nasser

 Vegetarian

 Anthonij Rupert | Cape of Good Hope
Sneeuwkrans Pinot Noir

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Ingredients & Prep

250ml	Fresh Milk
250g	Macaroni
2	Garlic Cloves <i>peeled & grated</i>
100ml	Panko Breadcrumbs
5g	Fresh Parsley <i>rinsed & roughly chopped</i>
65ml	Grated Italian-style Hard Cheese
125ml	Fresh Cream
125g	Grated Mature Cheddar Cheese
40g	Salad Leaves <i>rinsed</i>
1	Plum Tomato <i>finely diced</i>
15ml	Balsamic Vinegar
20ml	Truffle Oil

From Your Kitchen

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

1. MAKE THE MAC In a pot, add the milk, 300ml 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 30g 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