

Cheat's Melting Mac'n Cheese with Crispy Breadcrumbs



Serves 6

Prep 5 mins

Cooking 25 mins

Easy

Ingredients

300g macaroni
2 eggs, beaten
350ml evaporated milk
2 tsp Dijon mustard
50g butter
200g mature cheddar, grated
150g emmenthal, grated
bacon rashers (for non- vegetarians)

Crispy breadcrumbs

75g stale sourdough, crusts removed & torn into chunks
1½ tbsp olive oil
4 sprigs rosemary, leaves removed & finely chopped
½ tsp paprika

1. Cook the pasta in a large pan of boiling salted water, following packet instructions but leave it a little al dente. Whisk together the eggs, milk and mustard until combined.
2. For the crispy breadcrumbs, put the sourdough into a food processor and whizz until rough crumbs. Heat the olive oil in a frying pan and cook the breadcrumbs, tossing well for 4-5 mins or until golden. Add the rosemary, paprika and some seasoning and cook for a minute then tip into a bowl.
3. Drain the pasta then tip back in the pan and stir in the butter. Tip in the egg mixture and half the cheese and mix over a low heat. Gradually add the rest of the cheese, stirring until you have a rich cheesy sauce. Season and serve with the breadcrumbs to sprinkle over.
4. For non-vegetarians, it can be served with bacon on top.