

**LITTER FREE DORSET**

LAND, COAST & SEA



# CHEESE BOARD MAC

#LOVEFOODHATEWASTE

#TASTEITDONTWASTEIT

# CHEESE BOARD MAC

If you like to indulge in a cheese board over the festive period but never manage to finish it, why not use the leftovers up in this tasty dish



**Prep time** 30 mins

**Serves** 4

**Cook time** 25 mins

## Ingredients

- **350g** Any kind of hollow pasta (e.g. *macaroni, penne, rigatoni*)
- **50g** butter
- **30g** plain flour
- **500ml** milk (*sub some of the milk for leftover double cream for an extra indulgent dish*)
- **250g + 50g grated for topping** grated or thinly sliced leftover cheese (e.g. *cheddar, gouda, brie, camembert*)
- Sprinkle of nutmeg
- **10** leftover crackers of your choice, crushed
- Drizzle of olive oil

1. Preheat the oven to 180C
2. Cook your pasta a few minutes less than the instructions say and drain once done, the pasta should be al dente.
3. Start your bechamel by melting the butter in a large pan on a medium heat. Add your flour and cook until it is a light hazelnut colour.
4. Add your milk bit by bit. Be sure to use a whisk to start to avoid lumps and then switch to a flat-bottomed stirrer once the mixture is thinner to stop it catching on the bottom of the pan.
5. Add nutmeg and pepper to the bechamel. Stir in the cheese until all melted and combined.
6. Take the pan off the heat and add the cooked pasta. Stir until combined and pour into a large baking dish. Add 50g of a hard cheese to the top and the crushed crackers and drizzle with olive oil.
7. Bake for 25 minutes and leave to cool a bit before serving

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