

# Little Chef

## Children's day

**RECIPE** Macaroni and Cheese

**COOKING TIME** 45 minutes



INGREDIENTS		8-10 SERVINGS
Whole milk		1,5 L
Nutmeg		Enough
Table salt		Enough
Freshly ground pepper		Enough
<i>Maccheroni</i> Italian pasta*		500 g
Unsalted butter		120 g
Flour		90 g
Fresh whipping cream		600 g
<i>Gruyère</i> cheese		150 g

## UTENSILS

Cutting board	1
Chef's knife	1
Serving tray/Gratin dish	1
Serving plates	6-8
Bowls for prepping	Enough
Saucepan	1
Silicon spatula	1-2
Strainer	1
<i>Whisk</i>	1
Oven	1

## METHOD

1. Preheat the oven to 180° C.
2. Pour the milk into the saucepan. Add the salt, pepper and grate nutmeg on top.
3. Bring to boil over high heat (**watch the milk carefully, it may boil up quickly. If you place a utensil in the saucepan, such as a skimmer or a ladle, that will keep the milk from boiling over**).
4. Meanwhile, cook the pasta for about 9 minutes in boiling salted water and drain it well.
5. When milk boils, pour it in the drained pasta. Let it cook for 2 minutes more, then drain it through the strainer placed over a bowl to catch the milk.

6. Rinse out the saucepan and melt the butter in it. Add the flour in a steady stream. Mix with a *whisk*.
7. Pour the warm milk in, all at once. Stir until it boils. Take it off the heat. Taste and adjust the seasoning with salt and pepper.
8. Add the whipping cream, then the *maccheroni* pasta and mix carefully.
9. Using a spatula, fill the gratin dish with the *maccheroni* mixture.
10. Grate the *Gruyère* cheese and cover the dish.
11. Place the gratin dish in the oven and bake for 30 minutes or until golden.
12. Serve it very hot, straight from the oven, sprinkled with nutmeg.

\**Maccheroni* is a type of Italian macaroni. Some brands print a number on the wrapping, which refers to the size of the pasta. You can use any type of macaroni or hollow pasta (little shells) for this gourmet dish, such as *penne*, *bucatini*.