

**Miele**

# Baked macaroni and cheese

By Miele

**30 minutes**

Preparation Time

**50-60 minutes**

Cooking Time

**4-6 serves**

Serves



## INGREDIENTS

### Béchamel sauce

75 g unsalted butter  
75 g (½ cup) plain flour  
1 litre (4 cups) full cream milk  
1 tsp Dijon mustard  
1 tsp salt flakes  
2 tsp chilli flakes  
200 g cheddar, grated  
200 g mozzarella, grated  
100 g parmesan, grated  
½ tsp pepper or to taste

### Pasta

500 g macaroni pasta  
1 tbsp salt flakes

### Topping

140 g (2 cups) panko breadcrumbs  
¼ bunch parsley, finely chopped  
1 tbsp chilli flakes  
2 garlic cloves, crushed  
2 tsp salt flakes  
60 ml (¼ cup) olive oil, approximately

## **METHOD**

### **Béchamel sauce**

1. In a medium saucepan, melt the butter on medium heat, induction setting 5.
2. Add the flour and cook until the flour slightly changes colour to achieve a blonde roux.
3. Whisk in the milk, Dijon mustard, salt and the chilli flakes, ensuring there are no lumps and bring to the boil on medium-high heat, induction setting 7.
4. Once boiled, reduce to low heat, induction setting 4 and cook for 20 minutes.
5. Whisk the cheese into the sauce until melted and season to taste with salt and pepper.
6. Reduce heat to induction setting 3. Place a piece of baking paper or cling wrap directly on the surface of the sauce and keep warm until ready for use.

### **Pasta**

1. Place the pasta and salt into an unperforated steam container and cover with water, at least 3 cm over the pasta. Place into the steam oven and Steam at 100°C for the duration indicated on the packet.
2. Drain pasta, add to the Béchamel sauce and mix well. Pour into a baking dish approximately 32 cm x 17 cm and top with the bocconcini.
3. Preheat the oven on Fan Plus at 180°C.
4. Scatter the topping evenly over the pasta and generously drizzle with olive oil.
5. Place into the oven on shelf position 2 and bake for 30-40 minutes, or until golden.

### **Topping**

1. In a bowl, mix all of the topping ingredients until combined.

### **To serve**

1. Remove from the oven and allow to rest for 5 minutes prior to serving with a seasonal salad.

### **Alternative appliance methods**

- For cooking in a Speed Oven, select MW combi mode, MW+Fan Plus. Set the oven to 300W + Fanplus 200 degrees for 28 minutes.