



# Macaroni and Cheese

FROM THE BEST DUTY KITCHEN

## INGREDIENTS

- 450g macaroni ( or pasta of your choice)
- 230g cheddar cheese (grated)
- 70g mozzarella cheese (grated)
- 1/8 teaspoon nutmeg
- 1/8 teaspoon paprika
- 1/8 teaspoon ground mustard
- 1/8 teaspoon black pepper
- 1/2 teaspoon salt
- 1 cup full cream
- 2 cups water
- 1 cup seasoned breadcrumbs
- 1 tablespoon butter (melted)



## METHOD

1. In a Chef Supreme Casserole, add everything except breadcrumbs and butter. (Stir well ensuring all ingredients are wet.)
2. Bake with Chef Supreme Casserole lid at 180 degrees for 45 minutes.
3. Remove from oven and stir.
4. In a small bowl, stir together breadcrumbs and melted butter then sprinkle on top of mac and cheese.
5. Return to oven uncovered and bake for 3 minutes until breadcrumbs are golden brown. Remove and serve.

