



## Macaroni & Cheese with Crunchy Bacon Topping

Serves 8

### Ingredients:

- 300g President Mature Cheddar, grated
- 500g Streaky bacon
- 500g Penne pasta
- 1L (4 cups) Parmalat Everfresh Milk
- 10ml (2 tsp) Black pepper
- ½ Onion, sliced
  
- 4 Bay leaves
- 100g President Salted Butter Brick
- 100g Cake flour
- Handful fresh parsley, chopped
- 100g Ciabatta coarsely crumbed

### Method:

1. Preheat oven to 180°C. Place the streaky bacon on a baking tray and roast in the oven for 20 minutes or until crispy. Roughly chop the bacon and set aside.
2. Bring a large pot with salted water to the boil, cook the penne pasta for 6-8 minutes or until al dente. Drain and set aside.
3. Heat the milk in a saucepan over medium high heat. Add the black pepper, onion and bay leaves. Cook until it just starts to boil. Remove from the heat. Strain and discard the aromatics.
4. Heat the butter in a medium saucepan, add the flour, stirring until combined. Add the milk and whisk until boiling point or until all the flour is cooked out, and a thick consistency. Add 200g President Mature Cheddar and whisk continuously until melted.
5. Add the penne pasta, half the bacon and parsley. Toss until well combined. Place the pasta mixture into a large casserole dish.
6. In a bowl combine the ciabatta crumbs, remaining bacon and President Mature Cheddar cheese. Crumble this mixture on top and bake for 10 minutes or until golden brown and crisp.