

Campione
FINE ITALIAN PASTA

Mac and cheese with
smoked tomatoes



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INGREDIENTS:

SERVES 4

500g macaroni pasta	Sourdough crumb:
120g sun-dried tomatoes	50g sourdough breadcrumbs
120g basil pesto	15g Italian hard cheese, shaved
400ml whole milk	20g crispy onions
40g unsalted butter	1 clove of garlic, minced
40g plain flour	2 lemons
40g Italian hard cheese, shaved	Pinch of chilli flakes
60g mature cheddar cheese, grated	Pinch of yeast
40g of your cheese of choice or 40g more of cheddar	Pinch of sea salt
1 tsp yellow mustard	Pinch of cracked black pepper
90g onions, thinly sliced	2 tbsps olive oil
2 garlic cloves, sliced	
Pinch of sea salt	
Pinch of cracked black pepper	
100ml olive oil	

METHOD:

1. For the sourdough crumb: Remove the crusts from the bread and blitz till coarse resembling bulgur wheat. Mix the garlic with the oil add the breadcrumbs, salt and pepper and mix well. Roast in the oven at 160 degrees for approximately 15 minutes until golden, stirring from time to time. Allow to cool. Add zest of two lemons, yeast flakes, crispy onions, chilli, Italian hard cheese and check the seasoning. Store in an airtight container.
2. Cook the pasta as per packet instructions. Drain, rinse in cold water and drain again. Dress with 30ml olive oil.
3. Melt the butter in a pan and add the onions and garlic and cook till soft.
4. Add the flour and once combined add 200ml of the milk slowly to make the white sauce.
5. Bring to a gentle simmer and cook out for 10 minutes. Add all the cheese, mustard, salt and pepper, stir till the cheese has melted and cool down and refrigerate.
6. Add 200ml of the milk to the white sauce to achieve the correct consistency and reheat.
7. Add the macaroni and ensure it is piping hot before serving.
8. Top with the tomatoes followed by the pesto and finally the sourdough crumb.