



Making your own mac and cheese from the oven



Ingredients

- 300 gr Macaroni/elbow pasta
- 70 gr Butter
- 40 gr Flower
- 1 teaspoon paprika
- 0.5 teaspoon of onion powder
- 500 ml milk or evaporated milk
- 150 gr Henri Willig Extra Old Cow Cheese
- 150 gr Henri Willig Young Natural Gouda Cheese
- 1 teaspoon grated nutmeg
- 2 slices of white bread, crumbled (optional)
- 5 sprigs of chives (or other topping)
- Salt and pepper to taste

Preparation mac and cheese

Fancy some comfort food? Then try our mac and cheese recipe, a classic with a Dutch twist thanks to Henri Willig's delicious cheeses. This recipe is perfect for both novice cooks and experienced chefs who want to enjoy a homemade, creamy mac and cheese. Easy to make and irresistibly delicious, especially when it comes straight from the oven. Follow our simple steps for a perfect mac and cheese that is sure to impress. Let's start by preparing this comforting dish!

Preparation

- 1: Preheat the oven to 200°C.
- 2: Cook the pasta according to the instructions, but rinse the pasta 2 minutes earlier so that the pasta is just about ready.
- 3: Melt the butter in a pan and add the flour, paprika and onion powder. Keep stirring until a paste forms and then slowly add the milk. Keep stirring until a creamy sauce forms.
- 4: Add the cheeses and stir until melted.
- 5: Add salt, pepper and nutmeg to taste.
- 6: Mix the pasta into the sauce and pour into a baking dish.
- 7: Sprinkle breadcrumbs on top, if desired, and place the dish in the oven for about 20 minutes.
- 8: When golden brown, remove from the oven, sprinkle with the chives and serve.



HENRI WILLIG
The Cheese Family

Henri Willig
henriwillig.com
T +31 (0) 299 65 5151
Monday till friday 08:30 - 17:00

Ready to make your own mac and cheese from the oven?

Make your own delicious mac and cheese with Henri Willig's cheeses today. For the best ingredients, visit our webshop. Enjoy cooking and your tasty creation!

