



## Baked Mac and Cheese with Henri Willig Old Cow Cheese and Henri Willig Young Gouda Natural Cheese



### Ingredients

- 300 gr Macaroni/elbow pasta
- 70 gr Butter
- 40 gr all-purpose flour
- 1 teaspoon paprika powder
- 0,5 teaspoon onion powder
- 500 ml Milk (or evaporated Milk)
- 150 gr Grated Henri Willig Extra Old Cow Cheese
- 150 gr Grated Henri Willig Young Natural Gouda Cheese
- 1 teaspoon Grated Nutmeg
- 2 slices of White Bread crumbled (optional)
- 5 sprigs of chives (or any other topping you prefer)
- Salt and Pepper to taste

### Bereidingswijze

Preheat the oven to 200°C. Boil the pasta according to the instructions, but rinse off 2 minutes early so that the pasta is just about done. Melt the butter in a pan and add the flour, paprika and onion powder. Keep stirring to a paste, then slowly add the milk. Keep stirring to create a creamy sauce.

Add the cheeses and stir until they are melted. Add salt, pepper and nutmeg to taste. Mix the pasta in the sauce, and pour in an oven dish. Sprinkle breadcrumbs over the top if you wish, then place dish in the oven for about 20 minutes. When it's golden brown take out of oven, sprinkle with the chives and serve.