



BOREALIS

Pancetta Mac & Cheese



Serving 4 portions

Ingredients

400 g Macaroni
180 g Pancetta

Cheese sauce

50 g Butter *+ 50g flour*
500 g Whole milk
200 g Whipping Cream
250 g Mature cheddar (grated)
100 g Emmental (grated)
40 g Parmesan (grated)

Seasoning

10 g Dijon mustard
5g Garlic (finely grated)
Black pepper – to taste
Salt – to taste

Method

- Cook the pasta
- Boil the pasta in well-salted water until just al dente.
- Drain and set aside (don't overcook — it'll soften more in the sauce).
- Crisp the pancetta
- Fry pancetta in a dry pan over medium heat until golden and crispy.
- Transfer to paper towel and keep the fat in the pan for extra flavour
- Make the Sauce
- In a saucepan, melt the butter over medium heat add garlic and stir till soft. Add cream, milk
- Stir till simmer. Add cheddar, Emmental, and Parmesan stir until melted.
- Add Dijon, garlic, pork fat pepper and salt to taste.
- Fold in the pasta and crispy pancetta until everything is luxuriously coated. Heat oven to 170°C, Transfer mac & cheese to a baking dish, Bake 10 to 15 minutes until golden brown.

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