



Mushroom Macaroni Cheese

Preparation: 15 minutes; Cooking: 40 minutes; Makes 6

90g butter plus extra for greasing
1/3 cup plain flour
2 1/2 cups milk
300ml thin cream
350g cup mushrooms, sliced
5 green shallots, thinly sliced
1 1/2 cups grated tasty cheese
2 cups dried macaroni, cooked & drained
salt & ground black pepper, to taste
1 cup fresh breadcrumbs

1. Preheat oven to 200°C. Grease an 8-cup heatproof dish with butter.
2. Heat 60g butter in a large saucepan over medium-high heat for 2 minutes or until hot.
3. Add flour & cook, stirring constantly, for 1 minute. Remove from heat. Combine milk & cream & gradually whisk into butter mixture until well combined. Return to heat & cook, stirring constantly, for 5 minutes or until sauce comes to the boil.
4. Stir in mushrooms & shallots & cook for 2 minutes. Remove from heat & stir in cheese & cooked macaroni. Season with salt & pepper.
5. Melt remaining butter & stir into breadcrumbs. Spoon macaroni mixture into prepared dish & sprinkle with breadcrumbs. Bake for 20 minutes or until golden & hot. Serve with steamed green vegetables, if desired.