

Hot & Smoky Macaroni Cheese

by Harry

Ingredients

- 500g pasta
- Seasoned breadcrumbs
- Freshly grated (parmesan) cheese

For the Sauce:

- 75g butter, or 80g butter spread
- 75g flour
- 1 tablespoon English mustard
- 1 tablespoon chipotle paste/sauce
- 1 teaspoon smoked paprika
- 100ml sherry (optional)
- 1100ml (2pt) milk
- ¼ nutmeg, finely grated
- Freshly ground black pepper, to taste
- 225g extra mature chopped cheddar cheese
- Fresh parsley (or dried mixed herbs)
- Smoked salt, to taste

Method

1. Cook the pasta in salty water for 2 minutes less than the packet recommends. Drain the pasta and rinse in cold water to cool immediately.
2. In a steel saucepan, beat together the butter, flour, mustard, chipotle and paprika. Stir over a medium heat for 3 minutes, or until it smells like cooked pastry.
3. Reduce the heat to low. Add the milk (and sherry) a little at a time, beating well after each addition so that no lumps remain before adding more.
4. When all the milk is incorporated, add the black pepper and nutmeg. Increase heat to medium-high and, stirring constantly, bring mixture to a simmer.
5. Once simmering, cook for 3 more minutes until thickened, whisking constantly.
6. Remove from the heat. Add the cheddar and herb/s, then stir until the cheddar has all melted. Taste the sauce and stir in a little salt if needed.
7. Combine the sauce with the pasta. Transfer to an oven-proof dish and top with breadcrumbs and grated (parmesan) cheese.
8. Cook in an oven preheated to gas mark 7 for 30 minutes.