



Knorr
PROFESSIONAL

Best IN THE BUSINESS

KATH BRECKON | EDUCATION | 10 SERVINGS

FARMHOUSE MAC 'N' CHEESE

INGREDIENTS

FOR THE PASTA

500g Gluten Free Macaroni
15g Knorr Professional Vegetable Powder Bouillon

FOR THE GLUTEN FREE CHEESE SAUCE

900ml Semi-skimmed milk
200g Butternut squash
40g Cornflour
170g Cheddar cheese
15g Knorr Professional Vegetable Powder Bouillon

TO SERVE

50g Cheddar cheese

METHOD

FOR THE PASTA:

- Bring a large pan of water to the boil then add the KNORR Professional Vegetable Powder Bouillon to season the water.
- Carefully add the pasta to the water, stir then bring to the boil. Cook for 10-12 minutes then drain and cover until needed.

FOR THE GLUTEN FREE CHEESE SAUCE:

- Peel and grate the butternut squash.
- Pour the milk into a saucepan and bring to a simmer.
- Mix the cornflour with a little cold water to create a paste then whisk into the milk.
- When the sauce starts to thicken, whisk in the KNORR Professional Vegetable Powder Bouillon to season.
- Pour the cooked pasta into the sauce, add the cheese and butternut squash then mix together and place in a serving dish.

TO SERVE:

- Top the dish with the cheese then bake for 20 minutes at 200°C.
- Serve with either a selection of vegetables or salad.