



Making your own mac and cheese from the oven



Ingredients

- 300 gr Macaroni/elbow pasta
- 70 gr Butter
- 40 gr Flower
- 1 teaspoon paprika
- 0.5 teaspoon of onion powder
- 500 ml milk or evaporated milk
- 150 gr Henri Willig Extra Old Cow Cheese
- 150 gr Henri Willig Young Natural Gouda Cheese
- 1 teaspoon grated nutmeg
- 2 slices of white bread, crumbled (optional)
- 5 sprigs of chives (or other topping)
- Salt and pepper to taste

Preparation

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

Add the cheeses and stir until melted. Add salt, pepper and nutmeg to taste. Mix the pasta into the sauce and pour into a baking dish. Sprinkle breadcrumbs on top, if desired, and place the dish in the oven for about 20 minutes. When it is golden brown, remove from the oven, sprinkle with the chives and serve.