

**INTRODUCTION**

I love Mac and Cheese. This recipe follows the traditional way of making it but instead of cheddar I'm using the two of the best melting cheeses in the world Gruyere and Comte. Both are used in fondues and also pack a punch of flavour.

**INGREDIENTS**

- 1 Onion
- 4 Cloves
- 1l 2 pints Whole Milk
- Salt & Pepper
- 2 Bay Leaves
- 1 Handful Flat leaf Parsley
- 4 Handfuls Panko Breadcrumbs
- 200g Cheddar Grated
- Salt and Pepper
- 250g 1/2 lb Gruyere, grated
- 250g 1/2 lb Comte, grated
- 50g 1.7oz Butter
- 50g 1.7oz Plain flour
- 1-2 Tsp. Dijon Mustard
- Salt and Pepper
- 454g 1lb Macaroni elbows
- 200g Cooked Bacon, chopped

**METHOD**

- Peel and Half the onion, stud it with 4 cloves and add it to a sauce pan with the milk, salt, pepper & bay leaves.
- Bring to the boil, turn off the heat a leave to infuse for 10 minutes.
- Chop the parsley and add to the bread crumbs with the cheddar and season. Mix thoroughly and set aside.
- Strain the milk
- Add the butter to pan on a gentle heat, when its bubbling add the flour an mix together very well and cook the flour for a minute. Gradually add the milk whisking at the same time. As it thickens add more milk and whisk until all the milk is added and there are no lumps.
- The sauce should be quite thin, but should coat the back of a spoon. Gradually add the cheese and again start to whisk. The sauce will thicken up.
- Once all the cheese is added season it with the mustard and more salt and pepper.
- Add in the pasta and the bacon and mix through really well. You can serve this now.
- Pre heat the oven to 190oC / 375oF and bake in the oven for 20-25 minutes until golden.

