



## **MACARONI MINICOL**



miniCol makes great pasta dishes. Tempt your taste buds with macaroni miniCol.

**Ingredients:**

175g of short macaroni pasta  
50g of butter  
50g of flour  
540ml of milk  
25g of fresh white breadcrumbs  
130g of miniCol

**Preparation:**

1. Boil a pan of lightly salted water. Add 175g of short macaroni and cook until just tender.
2. Meanwhile, preheat the grill to high. Melt 50g of butter in a pan, add 50g of flour and cook for 1-2 minutes. Gradually add 540ml of milk, stirring constantly and cook until the sauce thickens.
3. Remove from heat and stir in 100g of miniCol, salt, pepper and a large pinch cayenne.
4. On a plate, mix together 25g of fresh white breadcrumbs and a further 30g of miniCol.
5. Drain the macaroni and return to the rinsed out pan over a low heat. Add the sauce and stir thoroughly.
6. Pour the macaroni mixture into a shallow flameproof dish, top with the breadcrumb mixture and grill until golden brown and bubbling.

**Serves: 4**