



Posted on 17 September 2012

by Andrew Paderes, Head Chef at The Gramercy Restaurant

Macaroni and Cheese

Ingredients

Macaroni - 500g

Cream - 1 cup

Milk - 1 cup

Chopped Garlic - 3 cloves

Diced Onion - 1 pc

Sundried tomato - 120g

Parmesan Cheese - 150g

Cheddar Cheese - 150g

Olive oil - 3tbsp.

Butter - 2tbsp

Chopped parsley - few sprigs

Salt and pepper to season

Preparation

- 1 Boil the macaroni in salted water until al dente. Drain and drizzle with some oil to prevent from sticking
- 2 In a large pot, heat the butter and the remaining olive oil. Saute the onion until soft, add the garlic and chopped sundried tomato. Saute until the tomato extracts its natural oil
- 3 Add then the milk and cream and simmer until bubbling
- 4 Add the cheese and whisk until it melts. Then add in the macaroni and stir to coat evenly
- 5 Season with salt and pepper and add the chopped parsley. Serve hot.

Cooks Note
