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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