

## **Crispy Mac & Cheese Cakes**

### **Ingredients:**

#### **Pasta:**

500g Fatti's & Moni's Elbow Macaroni

#### **For the cheese sauce:**

2 tbsp butter  
2 tbsp flour  
2 cups milk, warm  
½ cup mozzarella cheese, grated  
½ cup cheddar cheese, grated  
1 cup crispy bacon bits \*optional  
Salt & Pepper, to taste  
12 cubes cheddar cheese

#### **For the Crumb:**

1 cup flour, in a bowl  
3 eggs, lightly beaten in a bowl  
1 cup breadcrumbs, in a bowl  
3-4 cups oil, for deep frying  
Tomato sauce to serve  
Fresh basil to garnish

Serves: 12

### **Recipe:**

#### **For the pasta:**

1. In a pot, bring salted water to the boil. Add the Fatti's & Moni's Elbow Macaroni and cook until al denté, 5-7 minutes. Drain immediately.

#### **For the cheese sauce:**

1. Melt butter in medium saucepan over medium/low heat. Add the flour & whisk until smooth.
2. Slowly add the milk, whisking constantly until it starts boiling. Cook 5 more minutes, while stirring, until thickened & smooth.

3. Remove from the heat and add in the cheese. Stir until melted then stir through the bacon (optional).
  4. Fold in the cooked macaroni & season to taste.
  5. Divide the prepared mac & cheese into a well-greased muffin tray, filling half of each of the cups.
  6. Press the cheese cubes into the centre of the mac & cheese in the muffin holes, top with the remaining mac and cheese mixture and smooth out on top.
  7. Freeze the mac & cheese in the muffin tray for 2 - 3 hours until firm & set.
- Crumbing:**
1. Preheat the oil in a pot with high sides.
  2. Unmould the mac & cheese cups from the tray and dip into the flour, egg and breadcrumbs. Deep fry until golden.
  3. Serve the mac & cheese lava cakes hot with tomato sauce and ENJOY!!