



PASTA
EVANGELISTS
made in London



**GOURMET MAC & CHEESE WITH TRUFFLE
& PANCRATATTO CRUMBS**



Photograph: @foulmouthsfood

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Pasta Evangelists



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ABOUT THIS DISH

In this week's *Italo-Americano* special, we've created the ultimate *macaroni* cheese, transforming a somewhat scorned American staple into something utterly irresistible. To do so, we've called upon a selection of beautiful cheeses from Italy, as well as a sumptuous scattering of gorgeous truffles sourced in *Umbria*. And whilst the original Italian immigrants to the United States might have balked at such decadence (*l'emigrazione italiana* was mainly driven by destitution and hopelessness), we think this dish is a suitably delicious tribute to the gastronomic heritage of Italy throughout the ages.

Indeed, there is ample reason to believe that *macaroni* cheese might even have its origins in *il bel paese*, for recipes including *macaroni* (*maccheroni*, in Italian) and cheese date back to the late thirteenth century in southern Italy. It is said that the classic American *macaroni* and cheese, as well as a pasta machine, returned with Thomas Jefferson to Virginia after a jaunt in Italy. His daughter, Mary Randolph, became the hostess of his house after Jefferson's wife died and is credited with inventing the dish using *macaroni* and *parmigiano* cheese. Later, the Parmesan was replaced in favour of cheddar cheese. Or so the story goes... This Italo-American classic includes several varieties of Italian cheese, folded with fresh *macaroni* pasta and elevated to food lovers' paradise with shavings of truffle from the countryside of *Umbria*. To finish off this indulgent dish, a scattering of San Francisco sourdough breadcrumbs is all that is required to add a final touch of crunch, texture and *Italo-Americano* panache. Oh, *amore*...

METHOD

1. Put a baking sheet in the oven and preheat to 200C.
2. Once the oven has reached 200C, remove the *macaroni* from the container, put it in an oven proof dish, pour over the pecorino cream and place on the hot baking sheet and cook for 15 minutes, or until heated through and piping hot.
3. Transfer to a plate and sprinkle with the sourdough crumb. *Buon appetito!*



INGREDIENTS	Weight	Calories	Ingredients
Item			
Mac & Cheese	300g	540Cal	Pasta (Wheat Flour, Egg , Durum Wheat Flour, Water), Milk , Butter, Plain Flour (Wheat), Cheddar, Emmental, Parmesan Cheese (Milk), Black Truffle Paste, Mustard Powder, Chives, Salt, Black Pepper
Pecorino Cream	10g	35kCal	Water, Pecorino Cheese (Milk), Sugar
Pangrattato	8g	29kCal	Wheat Flour, Salt, Yeast

(Allergens in **bold and underlined**. Consume within 2 days of delivery)

FREEZING: The pasta can be frozen (below -18 degrees °C) on day of delivery and keeps for 1 month in the freezer.

The pasta should be cooked direct from frozen. The butter can also be frozen. This food has been prepared in a kitchen that also prepares molluscs, mustard, nuts, gluten, fish, crustaceans, and therefore may contain traces of these.