



Calder's Kitchen

Traditional Family Recipe



Mild



Medium

Calder's Kitchen

PICCALILLI OR CHILLILILLI

SILLY MAC 'N CHEESE



INGREDIENTS: (Serves 4-5)

- 300g macaroni
- 30g butter
- 25g flour
- 500ml semi-skimmed milk
- 1 tsp mustard (or to taste)
- 200g low fat cheddar (or to taste), grated
- 1 tbsp Calder's Kitchen Piccalilli or Chillillilli for a sweet chilli glow
- Salt and pepper to taste

PREP TIME - 10 MINS
COOKING TIME - 15 MINS



"This range of products is fantastic. The Chillilli is our favourite but all of them are so versatile as an ingredient as well as being a fab Piccalilli".

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METHOD: Preheat the oven to 220C Gas mark 7. Cook the macaroni for about 2-3 minutes less than recommended time on the packet

- Melt the butter in a medium sized pan on a low heat, add the flour and stir until it's mixed in. Keep on the heat for 2 minutes, continuing to stir. It takes guts to do this.
- Gradually add the milk, stirring constantly. Add the remaining milk slowly on a very low heat, to create a smooth cheese sauce with no lumps, using a whisk if necessary.
- When all the milk is incorporated, add the mustard, salt and pepper. Then add half the cheese, stir in and take off the heat and stir in a generous tablespoon of Calder's Kitchen Sillylilli*.
- When the macaroni is ready drain but keep some of the cooking water.
- Tip the pasta and a couple of tablespoonfuls of the cooking water into the cheese sauce and stir.
- Then pour the macaroni cheese into a shallow ovenproof dish and sprinkle over the remaining cheese.

* Bake in the oven for 10 minutes. The top should be brown but the bottom should still be saucy and the macaroni should be **perfectly cooked**.

* This dish also works well with **Calder's Kitchen Sillylilli** to go hot & spicy



SERVE WITH A SIDE SALAD IF GOING HEALTHY, OR A SLICE OR TWO OF GARLIC BREAD IF YOU'RE NOT!



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