

CHEF WILLIAM  
**PANKO**  
MAC CHEESE

Mac Cheese topped with crispy seasoned Chef William Panko Breadcrumbs. Turn over for our crunch-tastic recipe.



Code: PANKO10



  
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# CHEF WILLIAM PANKO MAC CHEESE

## Step 1: Seasoned Panko Crumb

130g Chef William Panko Crumb  
7g Chopped Parsley  
Pinch Sea Salt  
20g Melted Butter  
5g Dried Paprika Flakes  
35g Water  
4g Grated Lemon Zest

**Mix all the ingredients together**

## Step 2: Mac Cheese Sauce

### Ingredients

600ml Of Whole Milk  
50g Butter  
50g Plain Flour  
100g Single Cream  
100g Grated Matured Cheddar  
100g Grated Parmesan Cheese  
20g English Mustard  
1g Cracked Black Pepper  
3g Sea Salt

## Alternative Options/Chef Tips

- For extra flavour and crunch sprinkle on top of fish & cottage pies.
- Sprinkle on top of fresh salmon before baking.
- For a spicy topping add dried chilli flakes.
- Lighter crispy coating for chicken, fishcakes & scotch eggs.
- Add spices for a crunchy katsu chicken crumb.

## Method

1. Add the milk & cream into a pan and warm over a low heat.
2. Meanwhile make a roux with the flour & butter by melting the butter over medium heat, add the flour and mix.
3. Over a low heat allow the roux to gently cook for 3 mins.
4. Gradually add the warm milk & cream, whisk until you have smooth & lump free sauce.
5. Add the grated cheese into the sauce. Once the cheese has melted, add the mustard, salt and pepper. Whisk.
6. Over a low heat allow the sauce to gently cook for 20mins.
7. Taste and adjust the seasoning and consistently to your liking.

## Step 3:

1. Pre heat oven 200c/180c/gas 6.
2. Boil and cook a short shape pasta of your choice.
3. Drain the pasta, stir the cheese sauce around the pasta.
4. Tip into a large ovenproof dish.
5. Scatter the Panko crumb on top and bake for 25mins until crisp & golden.

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