

Macaroni and Cheese

Ingredients:

Pasta:

- 1 tablespoon salt
- 250g Macaroni
- 15g unsalted butter

Topping:

- 2/3 cup panko crumbs
- 30g unsalted butter- melted
- 1/4 teaspoon salt
- 2 tablespoons finely diced Parsley

Seasonings:

- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon mustard powder
- 3/4 teaspoon salt

Cheese Sauce:

- 60g unsalted butter
- 1/3 cup plain flour
- 3 cups full-fat milk- hot
- 3 cups shredded mozzarella cheese

Equipment:

- Measuring spoons, cups and jugs
- Large pot
- Wooden spoon
- Colander
- 2x small bowls
- Large frying pan
- Whisk
- Baking dish- large



Method

1. Preheat the oven to 180 degrees Celsius and collect all of your ingredients and equipment.
2. Pasta: Cook the pasta by bringing 3 litres of water and a tablespoon of salt to the boil in a large pot on high heat. Add the macaroni pasta and cook until just cooked- slightly under preferred.
3. Drain the pasta, return it to the pot and add the butter. Toss the pasta through the butter until it is completely melted and mixed through. Set aside to cool.
4. Topping: combine all the topping ingredients in a small bowl and set aside.
5. Seasonings: combine all of the seasoning ingredients together in a small bowl and set aside.
6. Cheese sauce: melt the butter in a large frying pan over medium heat. Add the flour and stir for one minute until it becomes a paste. Using a whisk, add one cup of the milk slowly, dissolving the paste into the milk. Add the remaining milk and whisk until lump free. Whisk in the seasonings.
7. Keep cooking the sauce, stirring regularly with a wooden spoon- about 5-8 minutes or until the mixture thickens to a cream like consistency. When it is thick enough, add the cheese and stir until melted and combined. The sauce should become thicker again. Adjust the flavour by seasoning with salt and pepper.
8. Pour the sauce into the pot of pasta and stir quickly to combine and then pour into a large baking dish. Sprinkle the prepared topping over the top and then place in the oven to bake for 25 minutes or until the top is golden brown.

Blondies

Ingredients:

- 1/2 cup frozen raspberries
- 1/2 cup caster sugar
- 150g unsalted butter, chopped
- 200g white chocolate bits
- 2 eggs
- 1 2/3 cups plain flour
- 1 teaspoon baking powder



Equipment:

- Slice tin
- Baking paper
- Small saucepan
- Measuring spoons
- Measuring cups
- Wooden spoon
- Heatproof bowl
- Medium mixing bowl
- Sieve
- Skewer

Method

1. Preheat the oven to 180°C and collect all of your ingredients and equipment. Line a 20cm x 30cm lamington pan with baking paper.
2. Combine the raspberries, 2 teaspoons of caster sugar and 1 tablespoon water in a small saucepan over low heat, stirring to dissolve the sugar. When sugar is dissolved, set aside to cool.
3. Place the butter into a heatproof bowl and microwave until the butter is just melted.
4. Meanwhile, in a medium bowl, whisk the eggs and remaining caster sugar until combined. Add in the melted butter and stir. Sift in the plain flour and baking powder and stir the mixture to combine.
5. Stir in the white chocolate until there is a good spread of chocolate through the mixture.
6. Spoon the mixture into the prepared pan then drizzle over the raspberry puree, using a skewer to lightly swirl it into the surface.
7. Bake for 20 minutes or until a skewer comes out with a few moist crumbs attached (not sticky batter). Cool completely in the pan.
8. Cut into squares and refrigerate for 1 hour to firm up before serving.