

PERSIAN FETTA

Twisted Mac 'n' Cheese

- Serves 6-8 -



An indulgent 3 cheese version of the all-time classic. A family feast or freeze and re-heat.

Ingredients

- 350gm YVC Persian Fetta tub - drain oil and reserve for cooking
- 500gm packet of fusilli (spiral) pasta
- 1 onion - diced
- 400gm mushrooms - sliced
- 280gm spinach leaves
- 100gm pancetta slices - roughly chopped
- 250ml (1 cup) full cream milk
- 350ml thickened cream
- 150gm grated sharp cheddar-style cheese

Topping

- 200gm grated parmesan cheese
- 100gm panko crumbs
- salt flakes and black pepper to season

- 1 Heat oven to 170 degrees.
- 2 Cook the pasta as per instructions on the packet and refresh under cold water.
- 3 Heat about 80ml of reserved cheese oil in a large, deep saucepan over medium heat. Cook onion until transparent, about 5 mins.
- 4 Add sliced mushrooms and the chopped pancetta cooking until both start to brown.
- 5 Add spinach, allow to wilt then remove from heat. Add salt and pepper to taste.
- 6 Add the cooked pasta to the saucepan along with the milk, cream and cheddar cheese. Stir thoroughly.
- 7 Break apart the Persian Fetta and add to the pan, folding through very gently. Spread mix evenly into a baking tray.
- 8 For the topping, place the parmesan and panko crumbs into a mixing bowl and add a generous splash of reserved oil. Rub the mixture through with your hands until an even consistency is reached. Spread evenly on top of the pasta mix.
- 9 Bake in the oven until crust is a deep, golden brown, 30-40 mins. Serve alongside a virtuous green salad.

YARRA VALLEY CHEESE

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