

# TWISTED MAC 'N' CHEESE

SERVES: 4-6  
PREP: 40 MINS  
COOK: 40 MINS



## INGREDIENTS

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

## TOPPING

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

## METHOD

1. Heat oven to 170°C.
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

The way cheese should be.