

Turkish Mac n' Cheese



aroma
KITCHEN

INGREDIENTS

150g small pasta shells or cavatappi

3 ¾ tbsp skimmed powdered milk mixed with 350ml water

35g Valio Salted Butter

2 garlic cloves, roughly chopped

½ tsp turmeric

1 tsp cumin seeds

1 tsp coriander seeds, crushed

2 tbsp za'atar

4 sun-dried tomatoes, roughly chopped

40ml Elmlea Double

80g cheddar, grated (plus extra)

100g feta, crumbled

Zest of 1 lemon

2 tbsp pesto

1 tbsp olive oil



METHOD

- 1 Preheat the oven to 180°C or 160°C fan (Gas Mark 4) and grease a small baking dish with butter. Set this aside.
- 2 Put the dry pasta, skimmed milk, 350ml of water, butter, garlic, turmeric, salt and pepper in a large pan and place over medium-high heat.
- 3 Bring the content of the pan to a simmer, then turn the heat to medium and cook for 12 minutes, stirring frequently. By this time the pasta should be al dente and the sauce slightly thickened.
- 4 Turn the heat down to low and stir in the cumin seeds, coriander, 1 tablespoon of zaatar, sun-dried tomatoes, cream, lemon, and both cheeses. Wait until the cheese melts. Transfer the cheesy pasta to the greased tray and top with more cheddar.
- 5 Bake for 15-20 minutes, until the surface is golden and slightly crisp.
- 6 Meanwhile, combine the remaining tablespoon of zaatar, with the pesto and olive oil in a small bowl.
- 7 When the cheesy pasta is cooked, serve with the zaatar pesto on top.