

1990s



COOKING PASSION SINCE 1877



TAGLIATELLE 'MAC-N-CHEESE' WITH PANCETTA

Fresh and homemade pasta started to become more popular during this time. This recipe uses store-bought fresh pasta for a new take on mac-n-cheese. A quick three cheese sauce mixed with tagliatelle, topped with crispy pancetta and breadcrumbs.

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TAGLIATELLE 'MAC-N-CHEESE' WITH PANCETTA

INGREDIENTS

- 2 tbs olive oil
- 150g pancetta cubes
- 5 tbs panko breadcrumbs
- 3 tbs unsalted butter
- 3 tbs plain flour
- ½ tsp Dijon mustard
- 600ml whole milk
- ¼ tsp salt
- ¼ tsp freshly ground black pepper
- 100g cheddar cheese, grated
- 100g mozzarella cheese, grated
- 50g parmesan cheese, grated
- 500g fresh tagliatelle
- 2 tbs fresh chopped parsley

INSTRUCTIONS

1. Heat the olive oil in a medium-sized frying pan on a high heat. Add the pancetta and fry, turning regularly until golden (about 3-5 minutes). Remove the pancetta with a slotted spoon and place in a covered bowl to keep warm. Add the breadcrumbs to the pan and fry for 30-60 seconds until golden brown. Remove from the pan and place in a bowl.
2. Put a large pan of water on to boil for the pasta.
3. In a separate large frying pan, melt the butter over a medium heat. Stir in the flour and cook whilst stirring for 1 minute. Slowly pour in milk, a little at a time, whilst stirring with a whisk until thick and no longer lumpy. Stir in the mustard and simmer for 2 minutes whilst you cook the pasta.
4. Place the tagliatelle in the pan of boiling water. Bring back to the boil and simmer for 2 minutes, then turn off the heat.
5. Season the white sauce with salt and pepper and add the three cheeses. Stir again, then add the pasta. Stir to coat the pasta in the sauce.
6. Sprinkle the top of the pasta with the pancetta, breadcrumbs, parsley and a grind of black pepper before serving.

