Demo Three Cheese Mac with Chorizo Crumb (serves 4)

400g dried macaroni pasta

1 x 410g tin evaporated milk

½ tsp. garlic powder

60ml tomato ketchup

1 tsp Dijon mustard

100g Cheddar cheese grated

100g Monterey jack cheese grated

50g Parmesan cheese grated

50ml milk

Couple of drops of hot sauce (optional)

Chorizo crumb:

100g chorizo very small dice

3 tbs olive oil or 40g butter

1 small ciabatta roll grated or blitzed to a large crumb

Conventional Method:

1: Cook the macaroni to the packets instructions, drain and set to one side.

2: While the pasta is cooking heat the oil or butter in a pan then add in the chorizo and cook for a couple of minutes, throw in the breadcrumbs and cook over a medium heat for 1 minute.

3: Pour the evaporated milk into a pan then add the garlic powder, ketchup, mustard, 2/3 of the grated cheese and stir until melted, season and add the hot sauce to taste, add in the pasta and stir to make sure it’s well combined, at this point add the milk if you like a creamier sauce. Transfer to an oven proof baking dish then sprinkle with the remaining cheese and chorizo breadcrumbs.

4: Bake in a pre heated oven set at 190c / gas mark 5 for 20 minutes or until golden. Leave to stand for a few minutes before serving.

N.B we will need some pasta cooked already for the demo