

Macaroni & Cheese with Bacon

Ingredients:

4 slices of bacon chopped
400g (just under one pound) macaroni or other short pasta
300ml (1¼ cups) pot double cream
200ml (just over ¾ cup) pot crème fraîche
400g (just under one pound) mature cheddar, grated



Method:

Heat oven to 180° C (350° F). Put the bacon in a pan and cook for a few minutes until crisp.

Bring a large pan of salted water to the boil and cook the pasta following pack instructions until al dente. Drain, reserving a ladleful of the pasta cooking water for later.

Meanwhile, put the double cream and half the cheese in a saucepan, stir together and gently warm through until the cheese has melted. Take off the heat, stir in some seasoning to taste.

Tip the drained pasta into a large baking dish and stir in the cheese sauce, adding some of the pasta cooking water if it looks a little dry. Sprinkle over the remaining cheese.

Bake for 20 mins until the top is golden and bubbling.

NOTE: (Sandy Geroux provided the conversions from the metric system for the American audience, getting them as close as possible to their exact metric measurements. Feel free to do more research, if you'd like!)