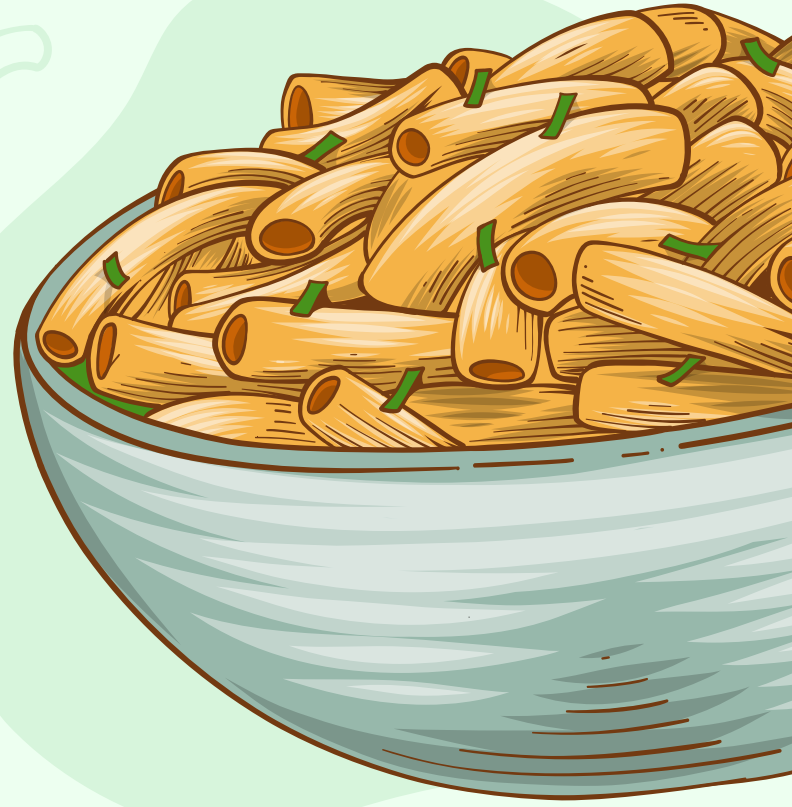
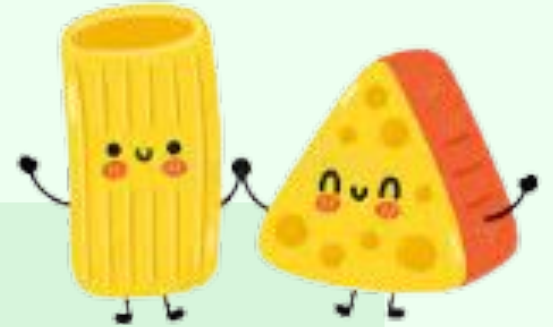


# Emerald Chefs

Mac n Mooing Pizza  
The Journey from Cow to spoon



# Group Information



**Team Name:** The Emerald Chefs

**School:** Hamilton Central School (47 W. Kendrick Ave Hamilton, NY 13346)

**Grade:** 6th Grade

**Teacher:** Mrs. Chamberlain

**Email:** [mchamberlain@hamiltoncentral.org](mailto:mchamberlain@hamiltoncentral.org)

**Phone Number:** 1.315.825.1274

**Members:** Brynley Bossard, Cia Duclos, Brayden Harris, Savannah Kane, Sean Garry, Pablo Bellve, Ellen Mazor, MC Luthra, Olaf Christensen-Jimenez, Peter Mattson & Owen Toomath

The background is a solid light yellow color. It is decorated with several small, stylized yellow icons: four-pointed stars, curved lines resembling confetti or streamers, and larger, soft-edged yellow shapes in the corners. The text is centered and rendered in a bold, rounded, sans-serif font.

# Mac n' Mooing Pizza

Mac n' Cheese NY style Pizza

The Journey from Cow to Spoon!

# Ingredients

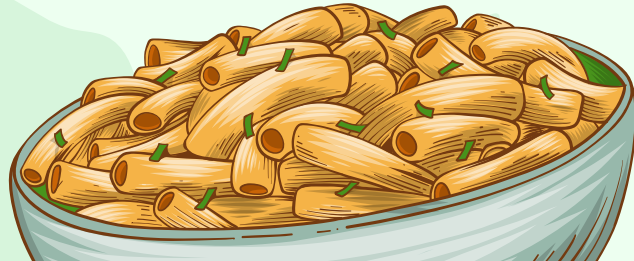
- 16 oz elbow macaroni cooked
- 1 tbsp olive oil
- 6 tbsp butter
- ⅓ cup of all purpose flour
- 3 cups whole milk
- 1 cup heavy whipping cream
- 4 cups sharp cheddar cheese
- 2 cups gruyere cheese shredded
- Salt & pepper to taste
- 1 ½ cups panko
- 4 tbsp melted butter
- ¼ tsp paprika
- 4 bags of pizza crusts
- 4 cups of HOT water (1 cup per bag of pizza crust)



# Directions

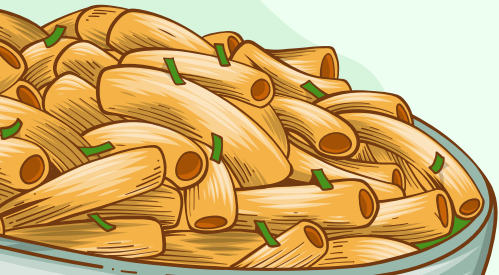
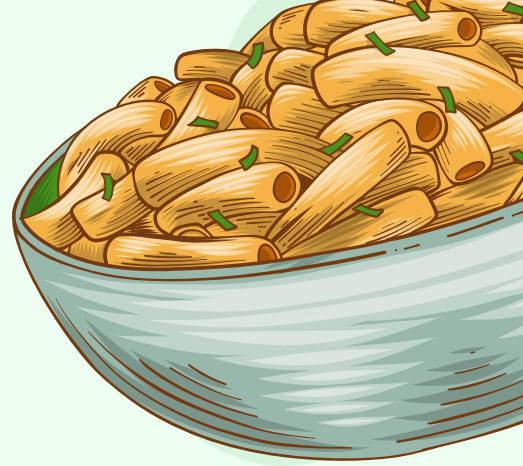
1. Preheat oven to 350 F. Lightly grease a large 3qt or 4 qt baking dish. Combine shredded cheeses in a bowl and set aside.
2. Cook the pasta one minute shy of al dente. Remove from heat, drain and place in a large bowl
3. Drizzle pasta with olive oil and stir to coat pasta. Set aside
4. Melt butter in a deep saucepan over medium
5. Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden
6. Gradually whisk in the milk and heavy cream until nice and smooth. Continue whisking until you see bubbles on the surface and then continue cooking and whisking for another 2 minutes. Whisk in salt and pepper.

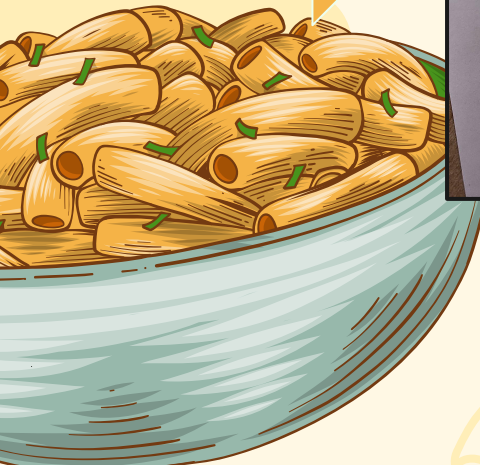
1. Add two cups of shredded cheese and whisk until smooth. Add another two cups of shredded cheese and continue whisking until creamy. Sauce should be thick
2. Stir in cooked pasta and stir until all pasta is coated with cheese.
3. Pour 1 bag of pizza crust into a medium sized mixing bowl and add 1 cup of HOT water.
4. Stir until dough is sticky
5. Let sit for 10 minutes
6. Add a layer of mac n cheese on top of the pizza crust
7. Sprinkle buttered bread crumbs on top for an added crunch
8. Place it in the oven for 15 minutes or until golden brown



Taste, Enjoy &  
Complete this  
form!

# Taste Test





Mac n Cheese Pizza

After tasting please fill out our feedback form

Appearance (how does it look)

1	2	3	4	5
				5

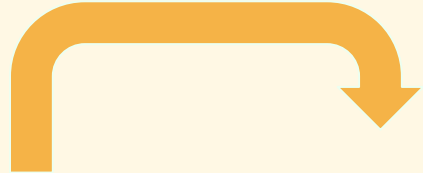
Texture

1	2	3	4	5
				5

Flavor

1	2	3	4	5
				5

Comments: EXCELLENT  
GOING TO MAKE THIS  
AT HOME NOW !!



Mac n Cheese Pizza

After tasting please fill out our feedback form

Appearance (how does it look)

1	2	3	4	5
				5

Texture

1	2	3	4	5
				5

Flavor

1	2	3	4	5
				5

Comments: Love it  
would love to make  
this at home

Mac n Cheese Pizza

After tasting please fill out our feedback form

Appearance (how does it look)

1	2	3	4	5
				5

Texture

1	2	3	4	5
				5

Flavor

1	2	3	4	5
				5

Comments: Maybe a easier crust!

Mac n Cheese Pizza

After tasting please fill out our feedback form

Appearance (how does it look)

1	2	3	4	5
				5

Texture

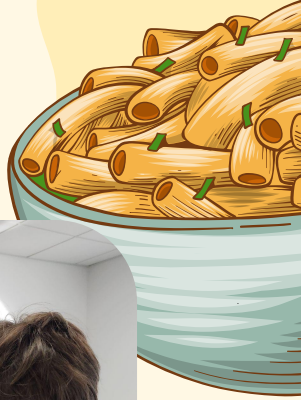
1	2	3	4	5
				5

Flavor

1	2	3	4	5
				5

Comments: The crust was good but the sauce was a bit bland. I liked the cheese!





**Cooking Time!**



# Our local farmers & ingredients



Jewetts Cheese House  
Earlville, NY



TRINITY VALLEY

Trinity Valley  
Cortland, NY



**Finished  
Product**