



Mac and KimCheese

SERVINGS: 5

PREPPING TIME: 5 MIN

COOKING TIME: 30 - 40 MIN

Ingredients

- 500g (1lb 2oz) large shell pasta
- 120g (4oz) unsalted butter
- 70g (2½oz) plain flour
- 800ml (3⅓ cups) milk
- 4200ml (¾ cup) kimchi juice
- cloves of garlic (peeled)
- 1 tbsp gochujang (Korean chilli paste)
- 200g (7oz) medium sharp cheddar cheese, grated
- 350g (12oz) mozzarella cheese, grated
- salt, to taste
- white pepper, to taste
- 10g (2 tsp) Korean chilli flakes
- 60g (2oz) panko breadcrumbs

Directions

1. Preheat your oven to 180°C (roughly 350°F).
2. Cook the pasta according to the package instructions until al dente. Once cooked, drain well and set aside.
3. Start to heat the milk in a small pot with garlic cloves inside on a low heat to bring to the max of a light simmer
4. In a medium saucepan over medium-high heat, melt the butter. Once melted, whisk in the flour to create a roux (the consistency should be of wet sand). Cook for 2-3 minutes, whisking continuously, until it takes on a light golden color.
5. Gradually add the milk to the roux, whisking constantly to prevent lumps. Continue to whisk until the mixture is smooth and starts to thicken.
6. Reduce the heat to medium, then stir in the gochujang, kimchi juice, and ¾ of the grated cheddar and mozzarella cheeses. Stir until the cheese has fully melted and the sauce is smooth.
7. Season the sauce with salt and white pepper to taste. Adjust as needed.
8. Combine the cooked pasta and pour the cheese sauce over the pasta and stir well to ensure everything is evenly coated.
9. Transfer the mixture to an oven-safe dish. Sprinkle the remaining cheddar and mozzarella over the top, followed by the panko breadcrumbs and Korean chilli flakes.
10. Bake in the preheated oven until the top is golden brown and the sauce is bubbling.



Boil a pot $\frac{1}{2}$ filled
with water



Add milk + garlic
cloves in new bowl



Melt the butter in
new pan





Start grating your
cheese into a bowl!

in a pan combine the
melted butter and flour to
make a blonde roux



Boil the pasta shells
to perfection



Combine: warmed milk,
kimchi juice, and
gochujang



Stir in cheese



Combine strained
pasta and sauce



Should look like
this







Share and enjoy!

