



Chilli Honey Mac & Cheese with Honey Roasted Tomatoes

MEDIUM • 1 HOUR 15 MINS

A squeeze of Capilano Hot Chilli Honey is a delightful twist on this ultra-comforting recipe. Ours is a Friday night treat topped with honey-roasted tomatoes and plenty of cheese ooze. Enjoy!



SKILL LEVEL
Medium

PREP TIME
15 mins

COOKING TIME
1 hour

SERVINGS
6-8

Ingredients

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Macaroni

- 300g macaroni
- 1 tbsp butter

Topping

- 60g (¾ cup) Panko bread crumbs
- 50g (½ cup) coarse fresh sourdough crumbs
- 1 tbsp fresh thyme leaves
- 1 tbsp olive oil

Honey Roasted Tomatoes

- 250g cherry tomatoes or small truss tomatoes
- 2 tsp **Capilano Hot Chilli Honey**, or **Capilano Pure Honey**
- 2 tsp olive oil
- Sea salt

Cheese Sauce

- 60g butter
- 50g (⅓ cup) plain flour
- 750ml (3 cups) full cream milk
- 1 tsp Dijon mustard
- 4 tbsp **Capilano Hot Chilli Honey**, or **Capilano Pure Honey**
- 1 teaspoon salt
- 125g (1½ cups) cheddar cheese, grated
- 100g (1 cup) mozzarella cheese, grated
- 70g (½ cup) smoked gouda, grated

Used in this recipe



Capilano Hot Chilli Honey

Available at



Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses

Method

1. Preheat oven to 180°C.
2. Cook macaroni per packet instructions, but reduce the cooking time by 1 minute.
3. Drain macaroni in a large colander, toss to remove excess water, and then return to the pot.
4. Add butter and toss macaroni until coated. Set aside to cool while preparing the tomatoes, topping and cheese sauce.
5. Line an ovenproof dish with baking paper. Place tomatoes in the dish, drizzle honey and oil over the tomatoes and sprinkle with salt. Set aside.
6. Place all of the topping ingredients in a bowl. Toss to coat the breadcrumbs evenly with thyme and olive oil.
7. Place milk in a small pot and warm over medium heat, do not allow to simmer or boil. Keep the milk warm while you start preparing the cheese sauce.
8. Melt butter in a large saucepan over medium heat. Once butter is bubbling, whisk in flour and cook for 1 minute.
9. Add the warm milk to the butter-flour mixture slowly. Whisking the mixture continuously as you add the milk.
10. Continue cooking until the mixture thickens (around 6-8 minutes). It should be the consistency of thick cream - It is ready when the sauce coats the back of a wooden spoon or spatula and you can draw a line through it with your finger.
11. Turn heat down to low and whisk in Dijon mustard, hot chilli honey, and salt.
12. Add cheddar, mozzarella, and smoked gouda, to the saucepan and stir until melted.
13. Add macaroni to the cheese sauce and coat well.
14. Spoon macaroni and cheese mixture into an ovenproof dish. Scatter over the topping mixture, and bake in the oven for 30 minutes or until it is golden, and the cheese sauce is bubbling around the edges.
15. After 10 minutes, place prepared tomatoes in the oven with the mac and cheese, baking for 20 minutes or until the tomatoes are roasted.
16. Serve immediately with a second drizzle of tasty honey.

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