

# Super Creamy Mac'n'Cheese

Creamy goodness with a crunchy bacon crust

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## INGREDIENTS

(makes about 6 portions)

- 10 bacon strips
- 300g macaroni
  
- 100g butter
- 100g flour
- 1 litre milk (3.8% fat content)
- 150g + 150g cheese (I used cheddar and emmental)
- salt
- black pepper
- paprika



## DIRECTIONS

1. Fry the bacon on medium-high heat until brown and crispy from both sides. Remove onto a plate with a paper kitchen towel to allow the excess fat to drip off and to allow the bacon to cool.
2. Cook the macaroni in salted water as instructed on the packaging. Once almost cooked through, remove from heat and strain the water.
3. To make the white sauce, melt butter in a medium pot over medium heat. Once the butter has melted, add in the flour while whisking continuously and once you have added all of the flour, continue mixing for another couple of minutes. Make sure to keep the heat on medium. Then start adding the milk slowly while whisking. Once you have added all of the milk continue heating over medium-high heat while whisking continuously until the sauce thickens up. Then remove from heat and add in the grated cheese. If you want to sprinkle some cheese over the top then leave a little aside. Mix until the cheese has completely melted into the sauce, this might take a couple of minutes, just allow the cheese to melt first. If you notice that the cheese is not melting you can return the sauce to heat shortly just until the cheese has melted in. Then season with salt, pepper and some red paprika.
4. Combine the white sauce with the macaroni and transfer into a casserole dish (22cm x 22cm).
5. Chop the cooled bacon into small crumb like pieces. Sprinkle the bacon bits over the macaroni. If you want you can also sprinkle a little cheese over the bacon.
6. Bake in 200°C bottom top heat in the middle shelf of the oven for 30-40 minutes.
7. Remove from the oven and allow to cool for about 15 minutes before serving.