



Lorn Larder

Four-easy-cheesey macaroni



Ingredients:

Serves 4–6

500g/1lb 2oz good-quality macaroni

Sea salt and freshly ground black pepper

A knob of butter

A small bunch of fresh marjoram or oregano, leaves picked

100g/3.5 oz of Parmesan cheese, freshly grated, plus extra for grating

100g/3.5 oz of Fontina or Taleggio cheese, roughly torn

100g/3.5 oz of mascarpone cheese

0.25 of a nutmeg

A small ball of buffalo mozzarella cheese

Method

Preheat your oven to 200°C/400°F/gas 6. Cook the macaroni in a pan of salted boiling water two minutes short of the timing on the packet instructions, then drain in a colander and reserve a little of the cooking water. Heat the butter in a large heavy-based frying pan. When it starts to foam, add the marjoram or oregano and fry for a minute until it starts to crisp up, then turn off the heat. Add your cooked pasta to the marjoram or oregano butter, along with a couple of spoonfuls of the reserved cooking water and the Parmesan, Fontina or Taleggio and mascarpone. Return to a medium heat and toss and stir around until most of the cheese has melted – you may need to add a little more of the reserved cooking water. Season to taste, then tip it all into a dish. Grate over the nutmeg, add the mozzarella and sprinkle over extra Parmesan. Bake the macaroni cheese in the preheated oven for about 10 minutes, then put it under the grill, until golden brown and crispy on top.

