

Mac & Cheese



Lighter & Reduced Costs



FA 517

NUTRI-SCORE



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PROCESS

- 1 Preheat the oven to 200°C/ 392°F.
- 2 Weigh the ingredients and mix the powders together.
- 3 **Sauce:** In a Thermomix bowl, whisk in the milk, cream, salt, pepper and starch.
- 4 Cook in the Thermomix: for 7.5 min, 90°C/ 194°F, on Speed 4.
- 5 Adjust with water. Add grated cheddar and Swiss cheeses.
- 6 Cook in the Thermomix : for 1.5 min, 90°C/ 194°F, Speed 2.5.
- 7 Cover the previously cooked up pasta with the sauce and stir until the mixture is homogeneous.
- 8 In an oven: Bake for 16 minutes.

Recipe

Ingredients (%)	Control	Trial
Cooked Macaroni	42.3	42.3
Semi-skimmed Milk	17.6	28.54
Sour Cream 30% Fat	15.58	3.84
Yellow Cheddar	12.69	12.69
Grated Swiss Cheese	9.64	9.64
Tapiocaline® FA 517	-	2.72
Modified corn starch E1422	1.92	-
Salt	0.2	0.2
Pepper	0.07	0.07
Total	100	100



Tapioca, The roots of Success