



27TH WAFFLE MAC STACK

A STACK OF MAC AND CHEESE BITES, BELGIAN WAFFLES, LAYERED WITH BOXING DAY ROAST GAMMON, TOPPED WITH FRIED EGG AND MUSTARD MAYONNAISE, WITH MAPLE, MUSTARD AND PICKLE GRAVY.

Serves: 6 **Prep Time:** 40 mins **Cook Time:** 10 mins



INGREDIENTS

Maple, Mustard and Pickle Gravy

75g **Knorr Professional Gluten Free Gravy Granules**

100g maple syrup

75g Maille Dijon Mustard

150g pickle brine

Mac and Cheese Bites

160g **Knorr Professional Cheese Sauce Mix**

400g macaroni pasta (cooked)

100g Somerset brie (chunks)

100g Stilton (grated)

100g Red Leicester (grated)

METHOD

Maple, Mustard and Pickle Gravy

1. Whisk the gravy granules into 1L boiling water for 30 seconds.
2. Stir through maple syrup, Dijon mustard, and pickle brine.
3. Bring to the boil, remove from heat, and set aside for service.

Mac and Cheese Bites

1. Boil 500ml water, whisk in the Knorr Professional Cheese Sauce Mix and simmer for 2 minutes until thickened. Leave the sauce to cool slightly.
2. Stir in macaroni and cheeses until well coated.
3. Shape into 100g balls (makes 12-14), then press into 1cm pucks.
4. Coat in crumbs of your choice and fry at 180°C for 3-5 minutes before serving.

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Assembly

300g **Hellmann's Professional Mayonnaise**
60g Maille Dijon Mustard
6 eggs
12 Belgian waffles
600g roast gammon (sliced)

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Assembly

1. Mix mayonnaise with Dijon mustard to make a creamy dressing.
2. Fry eggs until bottoms are golden and crispy.
3. To stack: place a waffle on the plate, top with gammon and a mac and cheese puck. Then repeat the layers.
4. Top with a fried egg, and spoon over maple mustard gravy. Finish with zigzags of mustard mayo.
5. **Serve immediately.**

Chef's Tip: Swap gammon for other leftover roast meats, or waffles for thick pancakes. Mac bites are a great way to use up cheeseboard odds and ends, and the pickle brine gives a tangy lift that ties the whole stack together.



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