

## Mac & Cheese Sauce

**Faba Bean Flour V6000** is a fine milled flour with a high starch content and is gluten free

Ingredients	%
Whole Milk	60.40
Cheddar Cheese, Grated	9.20
Processed American Cheese, Grated	18.40
Gruyere Cheese, grated	4.60
Butter, Unsalted	3.40
<b>Faba Bean Flour V6000</b>	1.00
<b>NOVATION PRIMA® 600</b>	2.40
Salt	0.50
White Pepper, Ground	0.07
Nutmeg, Ground	0.03

### Preparation :

1. Cook butter, nutmeg, salt and pepper in a sauce pan, over medium heat, stirring frequently until mixture is the consistency of wet sand and has a very lightly browned colour, about 5 minutes
2. Dry blend together Faba Bean Flour V6000 and NOVATION PRIMA® 600, add milk to make starch slurry
3. Whisk in milk slurry, all at once, cook, stirring frequently, until mixture comes to 90°C for 10 minutes
4. Remove from heat, stir in cheeses until all cheese has completely melted and sauce is smooth, about 5 minutes
5. Combine pasta and cheese sauce in large bowl and mix until combined evenly

