





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 |
| Faba Bean Flour V6000 | 1.00 |
| NOVATION PRIMA® 600 | 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
- 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



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