

SERVES 4-6

## Celeriac, Speck & Pecorino Mac 'n' Cheese

JACQUI CHALLINOR

Preheat the oven to 200°C.

Melt the butter in a large heavy-based saucepan over medium heat. Add the garlic and shallot and cook, stirring, for 5 minutes or until soft and aromatic. Don't let it brown too much as this will discolour the sauce.

Add the celeriac, milk and cream, then bring to the boil. Reduce the heat to low and simmer for 15–20 minutes or until the celeriac is completely soft.

Meanwhile, heat a drizzle of olive oil in a large frying pan over medium heat, add the speck and cook until golden. Remove and drain on paper towel.

Stir the pepper and pecorino into the cream mixture until the cheese has melted. Process the mixture in a blender until completely smooth, then check the seasoning and add more salt if necessary.

Cook the macaroni in a large saucepan of lightly salted boiling water until al dente. Drain, then add to the celeriac puree, along with the fried speck, and combine well.

Transfer the mixture to a large baking dish and scatter with extra pecorino. Bake for 15 minutes or until golden. Finish with an extra grinding of pepper and serve.

70 g butter

5 garlic cloves, finely chopped

3 golden shallots, thinly sliced

1 kg celeriac, peeled and  
cut into 2 cm cubes

875 ml (3½ cups) milk

250 ml (1 cup) pouring cream

olive oil, for pan-frying

250 g speck, skin peeled,  
cut into lardons

1–2 teaspoons freshly ground  
black pepper, plus extra to serve

100 g grated pecorino,  
plus extra to serve

sea salt

500 g macaroni



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