

Mac 'n' Cheese Bites with Arran Mustard Mayonnaise

Our moreish, oozing crispy coated mac and cheese bites are the perfect starter or side item for any menu. Serve with a light, fresh salad and tangy mustard mayonnaise or chutney to balance the rich cheesy flavour.

Serves: 1

FOOD LABELLING:



CALORIES:
24.8% Carbs
9.2% Protein
66% Fat

CONTAINS:



WHEAT



EGGS



MILK



MUSTARD



SULPHITES

INGREDIENTS

- **136304:** Mac & Cheese Bites - 432g
- **10527:** Roquette - 80g
- **100262:** Font Oliva Extra Virgin Olive Oil - 30g
- **134293:** Classic Cracked Black Pepper - 2g
- **89703:** Classic Real Mayonnaise - 120g
- **129495:** Arran Fine Foods Original Arran Mustard - 40g

PREPARATION

- Wash, drain and chill roquette leaves.
- Mix thoroughly the Arran mustard mayonnaise.

METHOD

- Pre heat the fryer to 180c.
- Deep fry the Mac 'n' Cheese bites for 3 - 4 minutes checking that the agreed core temperature has been achieved.
- Dress roquette leaves with extra virgin olive oil and cracked black pepper.
- Decant mayonnaise into serving dishes.
- On board place dressed roquette leaves, Arran mustard mayonnaise and a portion (6) of the Mac 'n' Cheese bites in a small serving dish.