



# MAC AND CHEESE BALLS



## READY TO LEVEL UP YOUR MAC SNACKS?

### YOU WILL NEED:

- 😊 1 x deep saucepan
- 😊 Neutral tasting oil (veg, sunflower, rapeseed etc)
- 😊 Metal slotted spoon
- 😊 Kitchen roll

### METHOD

- 😊 Your mac balls are ready to cook on arrival; make sure they are cold by chilling in the fridge for at least a couple of hours before you cook.
- 😊 Place your pan on the hob, fill it with oil and turn on until the oil is super hot. Prepare your balls whilst the oil is heating up:
- 😊 Take the balls out of the fridge and use your hands to tighten the shape into a firm ball.
- 😊 To test that the oil is hot. drop a single flake of panko into the oil and if it begins to rise to the surface and bubble then you're good to go (use a lid on the pan to speed up the process).
- 😊 Add the balls to the oil one at a time; use a slotted metal spoon to drop them in slowly without the oil spitting. You don't want the balls to touch in the frying process so you may need to fry in batches. Drain on a plate lined with kitchen towel until all the balls are ready.
- 😊 Serve with Sriracha, mayo and fresh herbs.

