

Mac & Cheese Balls

by Budoor Alsulami

This recipe is simple, easy, and very pleasing to cheese lovers. It's a great addition to your menu, and could be served as an appetizer or a side dish. For best results use Goody professional bechamel sauce. Goody professional bechamel sauce adds creaminess and melty cheese texture.

 Serving 2



Ingredients

mozzarella cheese	50 g
pasta ditalini regate	400 g
cheddar cheese	50 g
Goody professional bechamel sauce	30 g
salt	0.5 g
black pepper	0.2 g
large egg	1
Japanese breadcrumbs (panko)	60 g
flour	30 g

Instructions

- Boil the macaroni in salted water for 10 minutes, then leave it to cool
- In a bowl, add the macaroni, Goody Béchamel sauce, cheddar cheese, mozzarella cheese, salt and black pepper.
- Shape the mixture into discs and then cover them (flour, eggs, Japanese breadcrumbs)
- Leave it in the fridge until it cools down
- Then fry them in deep oil at a temperature of 180 degrees Celsius until it turns golden.