

SUNBELEST VEGETARIAN CONFETTI

INGREDIENTS:

50–60 people

**4.95 kg Sunblest macaroni 1.38 kg mayonnaise 330 ml plain yoghurt 11
tablespoons sugar, approx.165 g 495 ml vinegar 165 ml mustard 82.5 ml salt (95–
100 g – start with less and adjust to taste) 22 ml black pepper, approx.10–12 g 11
red peppers, chopped 11 celery sticks, chopped (optional) 11 onions, chopped
11 green chillies, finely chopped (adjust to taste) 110 ml poppy seeds, approx.70 g**

METHOD:

- 1. Cook the pasta: Cook the macaroni in batches according to package instructions. Drain thoroughly and set aside.**
- 2. Prepare the dressing: In a large bowl, whisk together the mayonnaise, yoghurt, vinegar, mustard, sugar, salt, and black pepper until smooth and well combined.**
- 3. Combine with pasta: While the pasta is still warm, fold it gently into the prepared dressing to coat evenly.**
- 4. Add vegetables and seeds: Add the chopped red peppers, celery (if using), onions, green chillies, and poppy seeds. Mix gently but thoroughly to distribute all ingredients evenly.**
- 5. Chill before serving: Cover and refrigerate for at least 2 hours to allow the flavours to develop.**
- 6. Serve: Taste and adjust seasoning if needed before serving cold.**