

Recommended Recipes



Macaroni cheese*



Prep time 10 minutes

Cook time 40 minutes



Easy to make



Serves 4

Ingredients

50g baguette, cut into small chunks
2 tbsp butter, plus 1 tbsp melted
350g spiral or other short pasta
1 garlic clove, finely chopped
1 tsp English mustard powder
3 tbsp plain flour
500ml whole milk
250g vegetarian mature cheddar, grated
50g parmesan (or vegetarian alternative), grated
Salt and pepper

Method

Heat oven to 200C/fan 180C/gas 6.

Spread 50g baguette chunks over a baking sheet, drizzle with 1 tbsp melted butter and season with salt and pepper. Bake for 6 mins until crisp, then set aside.

Boil 350g spiral or short pasta for 2 mins less than stated on the pack, then drain. Meanwhile, melt 2 tbsp butter in a saucepan. Add 1 clove finely chopped garlic and 1 tsp English mustard powder, cook for 1 min, then stir in 3 tbsp plain flour.

Cook for 1 min more, then gradually whisk in 500ml whole milk until you have a lump-free sauce. Simmer for 5 mins, whisking all the time until thickened.

Take off the heat, then stir in 250g grated mature cheddar and 25g grated parmesan.

Stir the pasta and some seasoning into the cheesy sauce. Tip into a large ovenproof dish.

Scatter over the bread and remaining 25g grated parmesan, then bake for 20 mins until crisp and golden.