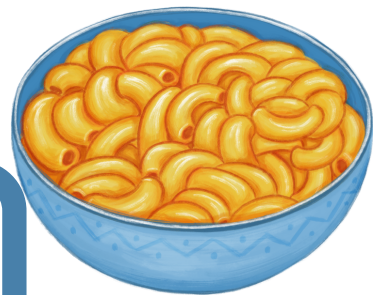


Mac & Cheese



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
50g vegetarian mature cheddar, grated
50g parmesan (or vegetarian
alternative), grated

Method

STEP 1

Boil the pasta for 2 mins less than stated on the pack, then drain. Meanwhile, melt the butter in a saucepan. Add the garlic and English mustard powder, cook for 1 min, then stir in the plain flour.

STEP 2

Cook for 1 min more, then gradually whisk in the 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 the cheddar and half the parmesan.

STEP 3

Stir the pasta and some seasoning into the cheesy sauce. Tip into a large ovenproof dish, or four individual dishes.

STEP 4

Scatter over remaining parmesan, then bake for 20 mins until crisp and golden. Can be frozen before baking - defrost thoroughly before cooking.