HEARTY & GROUNDING

Cheesy Baked Macaroni with a Crunchy Top

PREP	COOK	SERVES
15 min	40 min	6

Vegetarian

Macaroni in a silky mustardy cheese sauce, baked under a crisp breadcrumb crust. A vegetarian comfort side.

Ingredients

For the macaroni

- 300 g macaroni
- 50 g butter
- 50 g plain flour
- 600 ml whole milk
- 1 tsp Dijon mustard
- 200 g mature cheddar, grated
- 50 g gruyère or extra cheddar, grated
- A pinch of nutmeg
- Salt and black pepper

For the top

- 40 g breadcrumbs
- 30 g parmesan, grated
- 1 tbsp melted butter

Method

1. Heat the oven to 200°C. Cook the macaroni in salted water for 2 minutes less than the packet says. Drain.
2. Melt the butter in a large pan, stir in the flour and cook for 1 minute. Add the milk a little at a

time, whisking, until you have a smooth sauce.

3. Simmer for 5 minutes, stirring, until thickened. Take off the heat and stir in the mustard, nutmeg, seasoning and most of the cheese until melted.
4. Stir the macaroni into the sauce and tip it into a large baking dish.
5. Mix the breadcrumbs, parmesan and melted butter and scatter over the top with the remaining cheese.
6. Bake for 20 to 25 minutes, until bubbling and golden. Rest for 5 minutes before serving.

Cook's tip

Keep the sauce a little looser than you think you need. The pasta soaks up plenty as it bakes.