

Butternut Macaroni Cheese

Ingredients

- 1 large butternut squash, peeled and cut into 2.5cm chunks.
- 2 tablespoons olive oil
- 50g butter
- 50g plain flour
- 1 tablespoon English Mustard powder
- 500ml milk
- 200g extra mature cheddar grated
- 50g Parmesan or alternative, grated.



Method

1. Heat oven to 220°C / 200C Fan/ Gas Mark 7. Toss the squash with the olive oil and some seasoning and roast on a baking sheet for 15-20 minutes until tender. Meanwhile, cook the macaroni following pack instructions, then drain.
2. Melt the butter in a pan and stir in the flour and mustard powder to make a paste. Gradually, whisk in the milk and simmer to thicken to a smooth sauce; stirring constantly.
3. Take the sauce off the heat and mash in a third of squash with the cheddar and parmesan, season, then stir in the drained macaroni with the remaining squash. Tip into an ovenproof dish, scatter with the remaining parmesan and bake for 15 minutes until golden and bubbling.

Liam Cronin – Age 15