

Recipe of the Month - January

Macaroni and cauliflower cheese with bacon

Simple but effective comfort food with a twist

Ingredients:

400g macaroni
50g butter
50g plain flour
500ml milk
150g mature cheddar cheese, grated
200g bacon lardons
1 small cauliflower, cut into florets

Method:

1. Pre-heat the oven to Gas Mark 5 / 190°C / 375°F.
2. In a frying pan, fry the bacon lardons until crisp and browned. Put to one side.
3. You will now need to make a Roux; melt the butter in a saucepan over a medium heat and stir in the flour. Cook for about 30 seconds to 1 min and then gradually start adding the milk a little at a time, stirring constantly. If it's lumpy, remove from the heat and whisk it to remove the lumps and then return to the heat and continue adding the milk while stirring.
4. Bring the mixture to the boil and cook for a few minutes. Take the saucepan off the heat and add most of the grated cheddar – stir to combine.
5. Cook the macaroni according to the package instructions and add the cauliflower about 5-8 minutes before the end of cooking. Drain it when the macaroni becomes al dente (about 2 minutes before it should be ready).
6. Combine the macaroni and cauliflower with the cheese sauce and bacon lardons and pour into a casserole dish.
7. Sprinkle over the remaining cheese and place in the pre-heated oven and bake for 15-20 minutes until golden and crisp all over.

