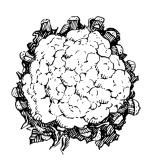




CAULIFLOWER MAC & CHEESE

Serves 4-6

- 250g pasta (any shape!)
- 1 head cauliflower, broken into pieces (leaves and all!)
- 25g butter
- 2 tbsp plain flour
- 450ml milk
- 1 tbsp white wine vinegar
- 2 tsp English mustard or dijon (optional)
- 100g cheddar, grated



- 1. Chop the cauliflower and leaves into chunks, then cook the pasta following pack instructions, adding the cauliflower for the final 4 minutes.
- 2. Melt the butter in a pan, then stir in the flour and mustard, cook for 2 minutes then add the vinegar. Gradually add the milk, stirring all the time to get a smooth sauce. Add three-quarters of the cheese and some salt & pepper to the sauce.
- **4.** Drain the pasta and cauliflower and stir into the cheese sauce.
- **5.** Transfer to an ovenproof dish, then sprinkle over the remaining cheese and place under the grill until golden and bubbling.



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