

Less than 1 hour

Serves 4

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Ingredients:

- 1 large head (about 300g) cauliflower, cut into eight chunks
- Glug olive oil
- Salt and milled pepper
- 1/4 cup (60ml) butter
- 1/4 cup (60ml) flour
- 2 cups (500ml) hot milk
- 1 large block (400g) mature cheddar, grated
- 1 packet (500g) macaroni, cooked

Method:

1. Preheat oven to 180°C.
2. Toss cauliflower with oil, season and roast for 20 minutes, or until lightly browned and just tender.
3. Melt butter in a saucepan and add flour while stirring, about 2 minutes.
4. Add milk gradually while whisking continuously until mixture thickens and forms a smooth sauce. (This will prevent lumpy sauce.)
5. Add half the cheese, season and whisk until smooth.
6. Mix cheese sauce through cooked macaroni and spoon into an ovenproof dish.
7. Tuck in cauliflower and scatter with remaining cheese.
8. Bake for 25-30 minutes or until golden and bubbling.
9. Serve warm.