

# Cauliflower Mac N Cheese

## Ingredients

Click the image below for a [video guide](#).



- 200g macaroni
- 1 cauliflower, chopped into florets
  - 2 carrots, chopped
  - 200ml milk
- 250g mature cheddar
- 4 rashers of bacon or 100g cooking bacon
  - ½ leek, chopped
  - 1 tbsp mustard
  - 2 tsp butter
- 1 tsp each of salt and pepper
- 1 garlic baguette

## Method

- 1.** Cook the cauliflower and carrots in a pan of boiling water until soft for about 10 - 12 minutes.
- 2.** Meanwhile, cook the pasta in a pan of salted boiling water for 8 - 10 minutes until just soft.
- 3.** Heat the butter and gently fry the leek for 5 minutes
- 4.** Drain the cauliflower and carrots and blend until smooth.
- 5.** Add the milk into the pureed cauliflower, mix and heat through.
- 6.** Add 2/3rds of the cheese and the mustard to the cauliflower and stir until it has melted.
- 7.** Drain the pasta, add to a casserole dish and top with the leeks.
- 8.** Season with a little salt and pepper. Pour over the sauce mix and stir through.
- 9.** Cover with 1/2 the remaining cheese.
- 10.** Grill the bacon till crispy then chop into pieces and spread over the cheese, topping off with the remaining cheese.
- 11.** Bake in the oven at 200° for 20 min until the cheese is golden and melted.
- 12.** Put the garlic baguette in the oven for the last 10 minutes.