



Cheese Macaroni: Maggie Beer

INGREDIENTS: (*serves 12-16*)

400g large macaroni, cooked for 15-20 minutes
1.2 kg pumpkin peeled & cut into small chunks
15 g fresh rosemary roughly chopped
1/4 cup verjuice
1/2 cup extra virgin olive oil (evoo)
250g Peri fetta
300g grated Koonunga
10g sea salt and freshly ground black pepper

Cheese sauce:

160g unsalted butter
160g plain flour
2 litres milk
1 tablespoon grated nutmeg
300g grated Koonunga
2 tspn salt
Freshly ground black pepper

METHOD:

Line a roasting tray with baking paper, add the pumpkin, chopped rosemary, sea salt and black pepper, drizzle with a little evoo and 1/4 cup verjuice. Roast at 200°C for half hour until the pumpkin starts to colour and is tender.

To make the cheese sauce, melt the butter in a medium sized pot and take to nut brown, then add the flour, mixing well to combine. Remove from the heat and pour the milk in slowly, using a whisk to avoid lumps. Place back on the heat and continue to stir until the sauce starts to thicken, cooking for a few more minutes. When the sauce coats the back of a spoon, add the nutmeg and stir in the grated Koonunga, stirring continuously until the cheese has melted. Taste the sauce and add a little salt if necessary – be careful to only add salt after you've added the cheese as often the cheese is all the salt you'll need. Directly cover the top of the sauce with cling film and set aside until needed.

Cook the macaroni in plenty of boiling salted water until al dente, drain and place in a large mixing bowl. Add the cheese sauce to the macaroni and mix through well, then add the pumpkin and toss through gently. Break up the Peri fetta and add this to the macaroni too.

Pour the macaroni mixture into an oven proof dish, top with the grated Koonunga and bake at 200°C until brown on the top (given that every oven is different it could take between 10 and 20 minutes.!).