

A person wearing a blue button-down shirt is holding a dark bowl filled with a colorful meal. The meal consists of a base of white quinoa, topped with chickpeas, chunks of roasted meat, and fresh vegetables like tomatoes and cilantro. The background is a solid blue color.

MOB

KITCHEN

BEN LEBUS

BIG FLAVORS ON A SMALL BUDGET

SERVES 4
45 mins



Ratatat
Loud Pipes

INGREDIENTS

butternut squash
olive oil
560 ml (1 pint) whole milk
plain (all-purpose) flour
Dijon mustard
500 g (1 lb 2 oz) macaroni
Cheddar cheese
Parmesan cheese
fresh sage
fresh rosemary
salt and pepper

**THE CREAMIEST MAC 'N'
CHEESE IN THE LAND.
BUTTERNUT SQUASH
BRINGS THE SWEETNESS.
THIS IS AN ABSOLUTE
WORLDY OF AN M'N'C!**

BUTTERNUT MAC & CHEESE [V] [★]

- 01 Preheat the oven to 180°C fan (200°C/400°F/Gas Mark 6).
- 02 Peel a butternut squash and cut it into cubes. Place in a roasting pan. Drizzle with olive oil, season with salt and pepper, and roast in the hot oven for 25 minutes (until soft, not browning though).
- 03 When the butternut is ready, take two-thirds of it and add to a blender. Pour the milk into the blender too, and blitz until smooth.
- 04 Place a large saucepan on the heat. Add 4 tablespoons of olive oil and 1½ tablespoons of flour. Whisk it together until the flour is absorbed by the oil. At this point, start gradually adding your blended butternut mix, whisking constantly. Once mixed in, add 2 teaspoons of Dijon mustard.
- 05 Get the macaroni on a separate pan (following the instructions on the packet).
- 06 Time to grate your cheese. Finely grate 300 g (10½ oz) of Cheddar and 200 g (7 oz) of Parmesan.
- 07 Into the butternut sauce, add 3 chopped sage leaves and a small handful of chopped rosemary. Mix them in. Then chuck in the remaining one-third of the roasted cubed butternut.
- 08 Drain your macaroni, and then add it to the butternut squash pan. Mix it all together. Cheese time. Add the cheese, but save enough to sprinkle over the macaroni before going in the oven.
- 09 Fold the cheese in. Once it has melted, remove the pan from the heat. Pour the macaroni into a baking dish. Sprinkle your leftover cheese on top. Add some sage and rosemary leaves, and a drizzle of olive oil.
- 10 Place under the grill (broiler) for 3–4 minutes, keeping an eye on it so the cheese doesn't burn.
- 11 When the cheese is nicely browned, remove the dish from the grill. Dole up and tuck in! Enjoy, mob!

