

## Vegan Macaroni pie

Serves 4

The following is my attempt to “veganise” the classic West Indian macaroni pie, the original is made with eggs as well as milk and cheese.

Spray oil to grease baking dish/ramekins

8 oz (250 g) short pasta (elbow macaroni or penne)

6 oz (170 g) shredded cheddar flavoured vegan cheese

2 cups plant-based milk

1 teaspoon Dijon mustard

2 teaspoons corn flour

Salt to taste

Boil pasta according to directions, drain and add to a large bowl. Use spray oil to grease baking dish or individual ramekins. Warm up 1 ½ cups of milk in a small saucepan on medium. Add the corn flour to the remaining ½ cup of milk. Add 4 oz (115 g) of the shredded cheese to the milk being heated followed by the mustard. When the cheese has melted and bubbles appear on the surface of the heated milk, stir the reserved milk to incorporate the corn flour then add it to the milk in the saucepan, stirring constantly. When cheese sauce thickens, pour it over the drained pasta, stirring to coat thoroughly. Pour into baking dish or individual ramekins. Top with remaining 2 oz (55 g) of cheese. Bake at 350 °F (180 °C) for 30 minutes.

