

Pumpkin Macaroni and Cheese

Season: Winter

Type: Main

Serves: 36 tastings

From the garden: Pumpkin & thyme

Class focus: Cut vegetables into cubes & stripping herbs from their stems



Equipment:	Ingredients:
<p>Large saucepan x 1 Small stockpot x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Blender stick Serving bowl x 5 Serving spoon x 5</p>	<p>1 x 500g pack of pasta Hot water from kettle for cooking pasta 1 teaspoon salt</p> <p>2 cups milk 1 cup water 3 tablespoons plain flour 1 onion (cubed - 2cm) 2 pieces of pumpkin (skin-off, cubed - 2cm) 3 sprigs thyme (leaves only)</p> <p>2 cups grated cheese 1 teaspoon salt</p>

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. In a large saucepan, cover pasta with hot water from the kettle, add salt and boil until tender, about 10 minutes. Drain and set aside.
3. Combine milk, water, flour, onion, pumpkin and thyme in a small stockpot over medium heat.
4. Stir constantly until mixture is thickened and pumpkin is soft.
5. Remove from heat and use a blender stick to blend all ingredients until smooth.
6. Stir in cheese and salt.
7. Add in the pasta and stir to coat the pasta evenly.
8. Serve into 5 large serving bowls with a serving spoon in each.