

St Stephens Day Macaroni Cheese Gratin with Turkey and Ham

Macaroni

170g macaroni

3 litres water

Salt

Sauce

60g butter

60g flour

925ml milk, boiling

1 teaspoon Dijon mustard

Salt and pepper

200g grated cheddar cheese

Further ingredients

220g cooked ham, cut into 1-2 cm pieces

220g coked roast turkey, cut into 1-2cm pieces

2 tablespoons chopped parsley, optional

50g cheddar cheese grated

Bring the water to the boil and add salt. Add in the macaroni and stir to prevent them from sticking together. Cook for approx 10 minutes or until tender. Drain off the water.

Meanwhile melt the butter in a saucepan and allow to foam. Add the flour and stir to mix. Cook over a gentle heat for 2 minutes. Remove from the heat and gradually whisk in the milk. Return to the heat and bring to a simmer all the while whisking. Add in the mustard and cheese and mix well and season to taste with salt and pepper. Add in the cooked ham and turkey and macaroni. Stir well to mix and bring to a simmer. Stir in the chopped parsley if using. Test seasoning one more time before placing in an oven proof gratin dish.

Sprinkle the remaining cheddar cheese over the top and reserve the gratin until later for re-heating.

Reheat in a moderately hot oven pre-heated to 160c until bubbling hot.

Serve immediately.

