

# CHEESY MAC-O-LANTERNS





## CHEESY MAC-O-LANTERNS

Preparation time: 15 minutes

Cooking time: 25 minutes

Serves: 8

Difficulty: ★★ ★

75g unsalted butter

50g plain flour

2 cups warm milk

2½ cups boiling water

250g dried macaroni pasta

1½ tsp garlic powder

1½ tsp onion powder

1½ tsp mustard powder

1½ tsp dried sage

sea salt flakes and freshly-ground white pepper

1 cup grated mozzarella

1½ cups grated Colby cheese

8 small orange or red capsicums

**1 Combine** the butter and flour in a large saucepan set over a moderate heat and cook for 1 minute, until it resembles wet sand. Whisk in the milk and bring to a simmer, whisking constantly. Add the water and simmer again.

**2 Mix** in the paste and spices, then season generously with salt and pepper. Stirring well. Boil rapidly for 5 minutes, stirring often, then reduce the heat to moderate and simmer for a further 15 minutes, until the pasta is al dente.

**3 Stir** in the cheeses, then set aside for 5 minutes.

**4 Use** a small sharp knife to carve a ghoulish face into the side of each capsicum, then remove the lid and seeds. Fill with macaroni mixture, then set the lid back on again.