

## Mac and cashew cheese

Serves 4

Is there anything greater than Mac 'n' cheese? The creamy, comforting and warming qualities of this dish will ensure it remains a firm favourite classic of mine forever. Making vegan cheese has been a real revolution for me lately. I LOVE cheese so trying to reduce my dairy intake has been something I've taken care and time to explore throughout this journey. Cashews make such a brilliant base for all things 'vegan cheesy' and the nutritional yeast gives it real flavour.

100g cashews, roughly chopped

350g macaroni

220ml soya milk

1 tbsp miso paste

2 tbsp nutritional yeast

4 garlic cloves, crushed

2 tsp Dijon mustard

2 tsp lemon juice

30g fresh breadcrumbs

Small handful of flat leaf parsley, leaves only, very finely chopped

¼ tsp sweet smoked paprika

3 tbsp olive oil

Sea salt and freshly ground black pepper

Cover the chopped cashews in boiling water and soak for 30 minutes. While the nuts are soaking, bring a large pan of salted water to the boil and cook the macaroni, according to the packet instructions. Drain and set aside.

Preheat the oven to 200°C/180°C fan/400°F/gas mark 6.

Drain the nuts thoroughly and transfer to a blender or food processor together with the soya milk, miso paste, nutritional yeast, garlic, mustard and lemon juice. Blitz until completely smooth. Transfer to a saucepan and set over a medium heat. Bring

to simmering point and cook for 6-8 minutes, stirring constantly, until thick and creamy. Remove from the heat and combine with the cooked pasta. Transfer to a medium casserole dish. Scatter over the breadcrumbs, parsley leaves and paprika. Season and drizzle over the olive oil.

Bake for 15-20 minutes until the breadcrumbs are crisp and golden. Serve immediately.

