Pumpkin Macaroni and Cheese

Serves: 32 tastings

From the garden: Pumpkin, leek and thyme

**Equipment:**
- Large saucepan
- Small stockpot
- Wooden spoon
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Blender stick

**Ingredients:**
- 500g pasta
- 2 cups milk
- 1 cup water
- 3 tablespoons plain flour
- 1 leek (white part only, thinly sliced)
- 3 cups pumpkin (cut into 1cm cubes)
- 1 tablespoon of chopped thyme
- 2 cups shredded cheese
- ½ teaspoon salt, or to taste

**Method:**
1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Cover pasta with hot water in a large saucepan, add 1 teaspoon of salt and boil until tender. Drain and set aside.
3. Combine milk, water, flour, leek, 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.
6. Add in cheese and salt then stir until cheese has melted.
7. Add in the pasta and stir to coat the pasta evenly.
8. Serve into 5 large serving bowls.