

MAC 'N' GREENS PIE

Serves 6

INGREDIENTS:

Butter

350g macaroni

1 bunch spring onions, finely chopped

1 clove garlic, crushed

400g spring greens, stems removed and shredded

3 eggs, beaten

150ml single cream

200ml whole milk

100g parmesan (or vegetarian alternative), finely grated

100g mature cheddar, grated

100g gruyère (or veggie alternative), grated

DIRECTIONS

Heat the oven to 190C/fan 170C/gas 5. Butter and base-line a deep 23cm springform cake tin with baking paper, then wrap the bottom tightly with a couple of sheets of foil to guard against leaks.

Cook the macaroni in boiling, salted water, draining just before it's tender as it will continue to cook in the oven. Rinse under cold water until cool, then drain again.

Cook the spring onions in a knob of butter until soft, then add the garlic and cook for another 2 minutes. Stir in the spring greens and a splash of water, then cook for 3-4 minutes until wilted.

Whisk together the eggs, cream and milk in a large bowl. Add half the parmesan and all of the other cheeses, mixing well with lots of seasoning (especially pepper). Stir in the macaroni and the greens mixture.

Tip into the tin and smooth down, then sprinkle over the rest of the parmesan. Put on a baking tray and bake for 30-35 minutes until set and golden. Cool in the tin for 20 minutes, loosely covered with foil, before turning out and cutting into wedges.