

## Macaroni Cheese

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### Ingredients:



250g  
Pasta  
(Ideally  
macaroni)



600ml Milk



40g Butter



250g  
Grated  
Cheddar  
Cheese



40g Plain  
Flour



50g Grated  
Parmesan

## **Method:**

**1**



Boil a large saucepan of water



When the water is bubbling, add the pasta and cook for 8-10 minutes until soft

**3**



Drain the pasta and set aside whilst you make the sauce

**4**



Preheat the oven to 200 degrees

**5**



In another large saucepan, melt the butter over a medium heat

**6**



When melted, add the flour and stir till it's smooth



**7**



Whisk in the milk a little at a time

**8**



Cook for 10 minutes until the sauce is thick and smooth

**9**



Remove the saucepan from the heat and add most of the cheddar cheese

**10**



Stir the sauce until the cheddar has melted

**11**



Add the pasta to the sauce and mix well, then transfer to an oven proof dish

**12**



Sprinkle over the rest of the cheese

**13**



Cook in the hot oven until the cheese is brown and bubbling

**14**



Enjoy!