



Macaroni Cheese (serves 4)

Ingredients:

250g	Pasta (Ideally macaroni)
40g	Butter
40g	Plain Flour
600ml	Milk
250g	Grated Cheddar Cheese
50g	Grated Parmesan

Method:

- Boil a large saucepan of water
- When the water is bubbling, add the pasta and cook for 8-10 minutes until soft
- Drain the pasta and set aside whilst you make the sauce
- In another large saucepan, melt the butter over a medium heat
- When melted, add the flour and stir till it's smooth
- Whisk in the milk a little at a time
- Cook for 10 minutes until the sauce is thick and smooth
- Remove the saucepan from the heat and add most of the cheddar cheese
- Stir the sauce until the cheese has melted
- Add the pasta to the sauce and mix well, then transfer to an oven proof dish
- Sprinkle over the rest of the cheese
- Cook under a hot grill until the cheese is brown and bubbling
- Enjoy!