

MACARONI CHEESE MAC 'N CHEESE



INGREDIENTS (serves 4)

250g (9oz) macaroni
40g (1½oz) butter
40g (1½ oz) plain flour
600ml (1pint 1½fl oz) milk
250g (9oz) grated cheddar
50g (2oz) grated parmesan

METHOD

STEP 1. To cook the pasta

COOK the macaroni **in** a large saucepan of boiling salted water for 8-10 minutes;
DRAIN well and **SET aside**.

STEP 2. To make the cheese sauce

MELT the butter **over** a medium heat in a saucepan slightly larger than that used for the macaroni;

ADD the flour and **STIR**, cooking for a few minutes;

Gradually **WHISK in** the milk, a little at a time;

COOK for 10-15 minutes **to** a thickened and smooth sauce.

REMOVE the sauce **from** the hob;

ADD 175g (6oz) of the cheese;

STIR until the cheese is well combined and melted.

STEP 3. To put everything together

ADD the macaroni **to** the sauce and mix well;

TRANSFER to an ovenproof dish.

SPRINKLE over the remaining cheddar and the parmesan.

STEP 4. To cook and serve

PREHEAT the grill **to** hot.

PLACE the dish **under** the hot grill;

COOK until the cheese is browned and bubbling;

SERVE straight away.