

MACARONI CHEESE

Ingredients

- 50g Macaroni
- 15g flour
- 15g margarine
- 125ml milk
- 50g cheese
- Salt and pepper

Oven temp 180°C



Method

1. Pre-heat oven. Half fill a pot with water, add a pinch of salt and bring to the boil.
2. Add the macaroni to boiling water and cook for 10-12 minutes until firm and tender.
3. Melt the margarine in a pot.
4. Remove from the heat and stir in the flour.
5. Gradually add the milk, beating well.
6. Return the pot to the heat and bring to the boil. Boil for 1 minute stirring all the time. Sauce should now be thick.
7. Remove from heat, add seasoning to taste and 3/4 of the cheese.
8. Drain macaroni, add to cheese sauce and mix together.
9. Place in oven proof dish and sprinkle the remaining cheese on top. Heat in the oven until the cheese has melted.

TIP

If sauce is too thick add a little milk to thin it.

If not thick enough then blend a little more flour and blended milk to the sauce, return to the heat and re-boil.