**Macaroni Cheese**

*Ingredients –*

* 200g pasta
* 50g butter
* 50g plain flour
* 1 pint milk
* 100g cheese
* 2 cherry tomatoes

*Method -*

1. Fill large saucepan half full with cold water and place on hob to bring to boil.
2. Weigh pasta into foil dish.
3. When water is boiling, add pasta and reduce heat.
4. Weigh butter into smaller saucepan.
5. Melt on the hob. Weigh flour into foil dish.
6. When butter is melted, add flour to pan and stir for 1 minute.
7. Measure milk into measuring jug.
8. Add milk to the saucepan, a bit at a time until all added.
9. **Keep whisking** until the mixture comes to the boil and thickens. When it starts to bubble, turn it down.
10. Drain pasta using colander and return to large saucepan.
11. Remove the sauce from the hob when thickened. Grate the cheese into the sauce and stir in.
12. Add the sauce to the pan with the pasta and mix well.
13. Divide the mixture between the foil dishes and sprinkle a little grated cheese on top with a couple of halved cherry tomatoes.
14. Place in oven.

