

YR 8 - Macaroni Cheese - Work in pairs

Ingredients

125g Macaroni
20g butter
20g Plain flour
300ml pint milk
125g Cheddar
cheese

Equipment

- Large saucepan
- Small saucepan
- Wooden spoon
- Whisk
- Colander
- Small foil tray

Method

1. Cook the Macaroni in a large saucepan for around 10 minutes.
2. Melt the butter in small saucepan and add the flour - stir for 1 minute.
3. Gradually whisk in the milk, a little at a time.
4. Add cheese and cook until it becomes a thick sauce.
5. Drain macaroni through colander then add $\frac{1}{2}$ to each foil tray and pour over cheese sauce.
6. Leave to cool with lid off, then put lid on and place in fridge.