



MAC N CHEESE

Ingredients:

500g of Macaroni pasta

500ml Milk

300g Cheddar cheese

300g Red Leicester cheese

flour

butter

extra cheese to sprinkle on top

Method:

1. Melt a tablespoon of butter in a pan on a low heat
2. Add flour slowly and stir until you get a paste
3. Then slowly add 500ml of milk whilst stirring on a low heat until you get a custard like base
4. Then grate two 300g packs of Cheddar and Red Leicester cheese
5. Now add in both cheeses leaving a handful to sprinkle on after
6. Stir in until mixed
7. Now prepare and drain 500g of Macaroni pasta
8. Stir into your sauce and add to a big oven dish
9. Now sprinkle on your extra cheese and grill for 5 minutes until golden brown