

Macaroni Cheese

Ingredients

75g macaroni

100g hard cheese

25g margarine

25g white flour

375ml milk

a tomato to garnish

Oven Proof Dish

Method

1. Put a large pan of water on to boil. When boiling, add macaroni and boil for 12 minutes or until tender.
2. Grate the cheese and leave on a plate.
3. Melt the margarine in a small pan over a low heat. Stir in flour with a wooden spoon.
4. Take it off the heat and add the milk very gradually, a little at a time, stirring well between each addition until all the milk is added.
5. Put the pan back on the cooker and heat up gently, stirring all the time until the sauce boils and thickens.
6. Take it off the heat and stir in most of the cheese.
7. When the macaroni is cooked, drain through a sieve and place in oven proof dish. Pour over the sauce. Slice the tomato and place on top, sprinkle with the rest of the cheese and grill until golden.