

Macaroni Cheese

<https://youtu.be/sM2rusl9Qr4>

Recipe	Equipment
100g pasta	2 pans
½ pint milk	measuring jug
1 tablespoon cornflour	wooden spoon
Knob of butter	scales
pinch salt	grater
pepper	metal plate
	casserole dish
100g cheese	colander

Method

1. Collect equipment
2. Put a pan of water on to boil for the pasta
3. Grate the cheese
4. Measure the butter
5. Measure out ½ pint milk in a measuring jug
6. Place 1 tablespoon cornflour in a pan, add a little milk and blend to a paste
7. Add the rest of the milk, add the butter, salt and pepper
8. Heat gently stirring all the time until it is thick
9. Remove from the heat and stir in half of the cheese
10. Drain the pasta and rinse
11. Stir in the sauce, place in a casserole dish, sprinkle on cheese
12. Bake 10 – 15 minutes until golden