

Macaroni Cheese with peas Week 2

Ingredients

250g/9oz macaroni
40g/1½oz butter
40g/1½ plain flour
600ml/1 pint 1½fl oz milk
250g/9oz cheddar, grated

Method

Cook the macaroni in a large saucepan of boiling salted water for 8-10 minutes. Drain well and set aside.

Melt the butter over a medium heat in a saucepan slightly larger than that used for the macaroni. Add the flour and stir to form a roux, cooking for a few minutes.

Gradually whisk in the milk, a little at a time. Cook for 10-15 minutes to a thickened and smooth sauce.

Meanwhile, preheat the grill to hot.

Remove the sauce from the hob, add 175g/6oz of the cheese and stir until it is well combined and melted.

Add the macaroni to the sauce and mix well. Transfer to a deep suitably-sized ovenproof dish.

Sprinkle over the remaining Cheddar and the Parmesan and place the dish under the hot grill. Cook until the cheese is browned and bubbling. Serve straightaway.