

MACARONI CHEESE

75g macaroni
100g cheese
250mls milk
25g plain flour
25g margarine
1 tomato
seasoning
mustard

1. Put pasta in a pan of salted boiling water and cook for 12 minutes until tender
2. Grate the cheese
3. Make the cheese sauce using the all-in-one method - put flour, margarine, milk, seasoning and mustard in a pan and bring to the boil stirring continuously.
4. Stir in most of the cheese leaving a little for the top
5. Drain the macaroni and put it in the cheese sauce, then place in an ovenproof dish
6. Sprinkle the remaining cheese on top and grill until golden brown.
7. Garnish with sliced tomato