Macaroni Cheese

Ingredients

400g pasta

200g cheese

75g margarine

100g flour

1 pint milk

Utensils

Pan

Wooden spoon

Bowl

Chopping board

Scales

Sieve

Cheese grater

Jug

Sieve

Method

Weigh the pasta and pour into the pan. Cover with boiling water and turn the hob on. Cook until the pasta is soft. Sieve using the colander.

Grate the cheese using the big side of the grater.

Put the pan on the scales and using the wooden spoon weigh the margarine. Place the sieve on the bowl, zero the scales and weigh the flour. Sieve the flour.

Place the pan on to the hob and turn on to a low heat. When the margarine has melted start adding the flour and mix until it forms a paste.

Slowly start adding the milk. To begin with just cover the bottom of the pan and mix until all the milk has gone into the paste. Gradually add more milk and keep stirring. The mixture should be just a little runnier than the final sauce; keep stirring to ensure there are no lumps.

Add the cheese to the sauce a handful at a time, stirring all the time, using a figure of eight motion until all the cheese has melted. Add the cooked pasta and mix well.