



Macaroni cheese



Skills

Boiling

Combining

Mixing

Draining

Baking

EQUIPMENT

- ❖ Measuring jug
 - ❖ Foil tray
 - ❖ Baking tray
 - ❖ Grater
 - ❖ Saucepan
 - ❖ Colander
 - ❖ Tea towel
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- ❖ Pre heat oven 200°C / Gas 5

INGREDIENTS

- ❖ 80g macaroni or penne pasta
- ❖ 20g plain flour
- ❖ 20g butter
- ❖ 400ml milk
- ❖ 30g cheese grated
- ❖ 1 tbsp breadcrumbs
- ❖ 1 portion foil dish



Half fill a saucepan with water bring to boil and add the pasta. Cook until soft.



Grate the cheese.



Put butter, milk and flour into a saucepan. Heat on a medium heat, stirring all the time. Once thick, stir in $\frac{1}{2}$ cheese



Test the pasta, if cooked drain over the sink in the colander



Pour pasta into cheese sauce and stir. Put in foil dish



Cover with rest of cheese and breadcrumbs. Bake until golden



Wash dishes

Wipe dishes

Clean surfaces

Put dishes away

Put dirty clothes in washing
basket

WASHING UP!!!!