

Year 8 Home Learning – Macaroni Cheese

Ingredients:

- 250g/9oz macaroni (or another type of pasta)
- 40g/1.5oz butter
- 40g/1.5oz flour
- 600ml/1.5 fl oz milk
- 250g grated cheddar cheese



instructions

- 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. Add the flour and stir to form a roux, cooking for a few minutes.



instructions

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



- Add 175g/6oz of the cheese and stir until it is well combined and melted.



instructions

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



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



Extension task:

You can add other ingredients to your macaroni cheese to make it more interesting.

Examples can include:

- Mushrooms
- Peppers
- Sweetcorn
- Ham
- Chorizo

- Please send a photo of your finished dish to Ms Welsh
- gwelsh@brentford.hounslow.sch.uk