



Macaroni and Cheese

Ingredients:

7 dl milk

50g butter

50g flour

175g cheddar, grated

400g macaroni, cooked

1 large leek

50g parmesan



Preparation method:

- 1** Preheat the oven to 200C.
- 2** Melt the butter in a saucepan over a medium heat.
- 3** Chop the leek and fry it a little bit along with the butter.
- 4** Once the butter is melted, add the flour and cook for about three minutes stirring continuously.
- 5** Gradually add the milk, a ladle at a time, to the flour and butter mixture, stirring in the milk with a wooden spoon.
- 6** If any lumps appear, whisk to remove them.

- 7** Once all the milk has been incorporated, reduce the heat to low and simmer for about three minutes.
- 8** Add the cheddar and 50g of parmesan, stirring continuously to incorporate.
- 9** Add the cooked pasta to the cheese sauce.
- 10** Transfer the mixture to a deep baking dish.
- 11** Sprinkle with the remaining cheese and place in the oven to cook for about 20 minutes, or until golden-brown. Serve hot. Enjoy!