

Macaroni Cheese (recipe in case the kids want a go at making it)

30 Minutes

Serves 4

Ingredients

250g/9oz macaroni

40g/1½oz butter

40g/1½ plain flour

600ml/1 pint 1½fl oz milk

250g/9oz cheddar, grated

50g/2oz Parmesan (or a similar vegetarian alternative), finely grated

Pancetta, baby tomatoes or tuna (optional)

Method

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 slightly larger than that used for the macaroni. Add the flour and stir to form a roux, cooking for a few minutes.

Gradually whisk in the milk, a little at a time. Cook for 10–15 minutes to a thickened and smooth sauce.

Meanwhile, preheat the grill to hot.

Remove the sauce from the hob, add 175g/6oz of the cheese and stir until it is well combined and melted.

Add the macaroni to the sauce and mix well. Add tuna, baby tomatoes or fried pancetta if you wish. Transfer to a deep suitably-sized ovenproof dish.

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