

# Macaroni Cheese

## Ingredients

100g macaroni  
1 rasher Streaky bacon  
100g Cheddar cheese  
3 Cherry tomatoes  
25g soft margarine  
25g plain flour  
250ml semi-skimmed milk  
Black pepper



## Equipment

Two saucepans  
weighing scales  
grater  
chopping board  
knife  
colander  
measuring jug  
wooden spoon  
whisk  
foil tray

## Method

### Macaroni

Bring a saucepan of water to the boil, and then add the macaroni. Cook for about 10 – 12 minutes, until al dente.

Grate the cheese and slice the tomato.

### Sauce

place the butter or margarine, flour and milk into a small saucepan; bring the sauce to a simmer, whisking all the time until it has thickened; Stir in 75g of the grated cheese.

Drain the boiling hot water away from the macaroni into a colander in the sink.

Stir the drained macaroni into the cheese sauce and add a few twists of black pepper.

Pour the macaroni into a foil tray.

Arrange the tomato slices over the macaroni.

Place under a hot grill until the cheese is bubbling and golden brown.