

Mac N Cheese

RECIPE BY Rose Street Pantry

PREP 5 MIN

COOK 20 MINS

SERVES 3 - 4

LEVEL EASY

INGREDIENTS

- 2 tablespoons butter
- 2 tablespoons plain flour
- A big pinch of salt
- 2 cups milk
- Cracked pepper to taste
- 2 cups of cheese (use 2-3 sorts) – we'll be using Taleggio (rind removed), Regiano and English Cheddar
- Spring onions or chives to garnish
- Macaroni or pasta of your choice (approx. 500g)

METHOD

STEP 1

Melt the butter in a saucepan and add the flour. Stir on a low to medium heat for about 1-2 minutes

STEP 2

Cook your macaroni or pasta and drain into a large bowl.

STEP 3

Gradually add the milk to the pan and stir until it thickens. It helps if the milk is warmed before adding it.

STEP 4

Add the grated cheese, salt and pepper and taste. Add additional cheese, salt or pepper if needed.

STEP 5

Add the sauce to the cooked macaroni and stir well. If you like you can top it with chopped spring onions or chives

EXTRA TIP

Once this is made you can bake it in the oven with grated cheddar on top. You can also use it as a pie filling! Or just eat it and enjoy.