

classic macaroni & cheese



PREPARATION - SERVES 6

ingredients

- 400 g macaroni
- 50g butter
- 2 tabsp plain flour
- 2 cups milk
- 2 cups grated cheese
- Chopped parsley

method

Cook macaroni in large pot, of boiling water follow the instructions on packet
Meanwhile melt the butter in medium pat add flour cooking for 1 minute over medium heat
Gradually add the milk, stirring until smooth. Stir gently until mixture comes to the boil, then reduce heat and simmer for 2 minutes.
Remove from heat and add cheese until melted and smooth
Drain macaroni ,return to pot pour in sauce and combine well season to taste serve immediately garnish with parsley Drain pasta and return to pot pour cheese sauce over the macaroni and stir till well covered



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