

## Macaroni Cheese

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Macaroni Cheese recipe

### Ingredients & Quantities

- 140g of Macaroni
- 900ml of Water
- 110g of Dried Milk
- 90g of Margarine
- 90g of Plain Flour
- Cayenne Pepper to taste
- 1tsp of Mustard
- 370g of Grated Cheese

### Method

1. Cook the macaroni in boiling salted water until soft and strain off the water.
2. Reconstitute the dried milk with the water and heat in a double boiler or saucepan.
3. Make a roux with the margarine and flour and gradually add the hot milk, stirring all the time. Cook for 5-10 minutes.
4. Add the cooked macaroni, all the seasonings and 3/4 of the grated cheese.
5. Turn the mixture in to a greased baking tin, sprinkle with the remainder of the grated cheese and brown in a hot oven or under the grill.
6. Garnish with small slices of tomato and sprinkle with some paprika.