

LET'S MAKE MACARONI CHEESE

(Serves 6)



INGREDIENTS

500g packet of macaroni
½ cup of whole milk
300ml double cream (optional)
110g of mature cheese
110g of Red Leicester
A pinch of salt, pepper, garlic, paprika

Remember to check for allergens before you start cooking.

2 teaspoons of sugar
2 teaspoons of margarine / butter

METHOD

1. Add water to the saucepan, add salt, bring it to the boil, then add macaroni to the boiling salted water.
2. Stir the macaroni occasionally to prevent them from sticking together.
3. Grate all the cheese and put it to one side.
4. When cooked, remove macaroni from hob, then drain it.
5. Once drained, add margarine, half of the grated cheese, milk, double cream, sugar and all the spices. Mix well together until all the macaroni is coated with the mixture and has a creamy consistency. Taste it and add more spice if needed.
6. Pour mixture into an oven-proof dish. Spread the remaining grated cheese on top of the mixture.
7. Place the dish in the centre of the oven for ten minutes on gas mark 5 or 190°C until the cheese turns golden brown.
8. Remove once cooked and serve hot.



Accompanying recipes can be viewed by scanning QR code. QR Readers can be downloaded at iStore or Google Play.

Visit: <http://tiny.cc/sacmaccheese>

<https://sandwelladvocacy.org/caring-cooks-project>



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