

# Margarita macaroni cheese

## Ingredients

Macaroni – 225g

## For the sauce

Butter – 65g

Milk – 850ml

Plain flour – 65g

Grated mature cheddar –  
225g

Pinch of Salt and Pepper

Cherry tomatoes (halved) –  
105g

Fresh basil (ripped) – 14g



## Method

1. Place macaroni into boiling water and cook following cooking instructions on the pack – al dente. Once cooked place in a colander to drain and refresh under cold running water for use later.
2. Place the milk into a pan and bring to a simmer (not boil) for 5-6 minutes.
3. In another pan, melt the margarine, then add the flour, mix together until a smooth paste (a roux) is formed. Cook out the mix on a low heat for 3-4 minutes until it starts to turn sandy in colour.
4. Slowly add the hot milk to the roux, beating a little at a time, cooking out the flour with each edition (allow the sauce to bubble slightly), until all the milk has been incorporated, and you have a smooth thick sauce.
5. Remove from the heat and stir in the grated mature cheddar, keeping a little back for the topping. Add seasoning to taste.
6. Divide the cooked macaroni, cherry tomato halves and ripped basil into tins and pour sauce over. Gently stir all ingredients together, then sprinkle remaining cheese on top and place in the oven at 160°C fan, 180°C non fan or gas mark 4 for approximately 30 minutes or until top starts to turn golden brown. Ensure dish is piping hot all the way to the centre.
7. Garnish with sliced tomato and fresh basil and serve with a seasonal salad.