

# Cheesy Pasta

## Ingredients

- 1 cup of macaroni
- 10 g butter
- 1 heaped tbsp. plain flour
- 300ml [milk](#) and water
- 100g cheddar
- 50 g parmesan

## Method

1. Cook the macaroni in a large saucepan of boiling salted water.
2. Grate both the cheeses and leave them in separate piles.
3. Melt the butter over a medium heat in the saucepan.
4. Add the flour and stir to form a roux (white sauce), cooking for a few minutes.
5. Gradually whisk in the milk and water, a little at a time. Cook for 3-4 minutes to a thickened and smooth sauce.
6. Add mustard and mix well.
7. Add the macaroni to the sauce and mix well.
8. Serve with parmesan.