

Macaroni and cheese (Bacon)

Ingredients

- 100g macaroni/pasta
- 5 g butter
- 20 g plain flour
- 100ml milk
- 100ml water
- 50g cheddar
- 2 tbsp Parmesan
- 1-2 pieces of bacon

Method

1. Cook the macaroni and sieve when ready.
2. Grate the cheese and split it into two piles.
3. Cut the bacon into bite size and fry.
4. Prepare the milk and water in a measuring jug.
5. Melt the butter over a medium heat in a saucepan slightly larger than that used for the macaroni. Add the flour and stir to form a roux, cooking for a few minutes.
6. Whisk in the milk and water, a little at a time, until it is thickened and smooth.
7. Add half of the cheese and stir until it is well combined and melted.
8. Add the macaroni to the sauce and mix well. Put the mixture into an ovenproof dish.
9. Sprinkle over the remaining cheese and the Parmesan and place the dish under the hot grill or oven.
10. Cook until the cheese is browned and bubbling. Serve straightaway or heat up later.