Macaroni Cheese

Ingredients

- 1 bag grated scottish extra mature cheddar (coloured orange)
- 1 bag grated scottish cheddar (coloured a pale yellow)
- 1.5oz plain flour
- 1.5oz butter
- Some amount of milk
- Cooking salt

Procedure

- Pre-heat oven to 160ºc
- Put salt and water into a large pot and bring to a boil
- Pour the macaroni into the pot, leave to boil
- Add the butter to another pot on low heat
- Once butter is melted, add flour and whisk until fully mixed
- Add the milk and continue whisking, making sure to mix fully
- Once the sauce begins to firm up, pour in half the bag of grated pale yellow cheddar
- Continue whisking until fully mixed
- Pour the remainder of the pale yellow cheddar in, and whisk until fully mixed. If sauce is too thick, add extra milk and whisk.
- Once the macaroni is cooked, add a touch of the water from the macaroni to the sauce and whisk
- Pour out the water from the macaroni
- Pour the sauce into the pot with the macaroni and mix thoroughly off the heat
- Pour the sauced macaroni into a deep oven dish
- Cover the macaroni evenly with the entire bag of orange-coloured grated extra mature cheddar
- Put dish into centre middle of oven and leave for around 20 minutes, remove once cheese on top is a little browned
- Serve with freshly ground black pepper to taste

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