

MACARONI CHEESE RECEIPE

Methods

Put your pasta into your pot and allow to boil for couple of minutes , add 1 tea spoon of salt, black pepper, garlic granules and a 1 tea spoon of turmeric half tea spoon paprika and leave for 15mins to cook and use a sieve to drain the water. PRE-HEAT your oven 160-180 whilst chopping off your broccoli into pieces cook for 6-8mins and keep aside, shred your Red Leicester and also keep aside and also your half cheddar cheese

How to make the cheese Sause

A cup of half plain flour, add a 4 pints of milk and quarter of red Leicester and cheddar cheese, butter, cook and until thick but not lumpy , put all your ingredients together in a oven tray and heat for a maximum for half and hour and take it out to serve.

Other Characters:

INGREDIENTS

Cheese Cheddar
Broccoli
Red Leicester
Plain Flour
Salted butter
Penne Pasta
Paparika
Black pepper
Milk
Garlic Granules
Butter