

0.1 Macaroni Cheese

- ↔ 600 mL *Béchamel* Prepare a Béchamel, and finely grate the cheese into the sauce, until it tastes
↔ *Cheeses (e.g. Parmesan and Cheddar)* suitably cheesy.

Modification At this stage, it can be delicious to stir some pre-fried pancetta into the Béchamel, or any extra additions to the sauce, like sausage.

- ↔ ~250 g *Pasta* Pour the dry pasta into the container you intend to use in the oven. Use the size of the container to judge how much pasta you will need to use. Pour over a kettle of boiling water and leave the pasta to soak in the hot water for a few minutes, before pouring off the water.

- ↔ *Tomato slices* Mix the pasta with the sauce, and top with some slices of tomato and grated
↔ *Grated Parmesan* Parmesan. Bake in the oven at 180 °C for 30–50 minutes.
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