

## Lazza's Kitchen Macaroni Cheese

Following his first crumble, Lazza takes on a savoury dish this time.  
This is a great time to try our new recipes and revisit old ones.

250g/8.75oz Macaroni: 50g/1.75oz butter;  
50g/1.75oz plain flour; 500ml milk;  
150g mature cheddar cheese - grated (I also did a little  
red Leicester for the topping)  
4 medium tomatoes;  
Salt and Pepper



- ◆ Half fill saucepan with water and cook the macaroni (check pack for time).
- ◆ Preheat the oven to 200C/Gas Mark 6.
- ◆ Whilst pasta is cooking, prepare the sauce.
- ◆ Melt the butter in a saucepan, then add the flour and stir and cook for 30 seconds. Gradually add the milk, and bring to a gentle simmer, stirring constantly.
- ◆ Cook for three minutes until the sauce has thickened a bit and is smooth.
- ◆ Add around two thirds of the cheddar cheese, stirring it in, and add salt and pepper to taste.
- ◆ Cook for another two to three minutes, and keep stirring.
- ◆ Take off the heat. Drain the pasta. Return it to its saucepan and pour in all the cheese sauce and stir so it is all covered.
- ◆ Pour the cheesy pasta into a glass oven proof dish (I used a large bowl).
- ◆ Sprinkle on the remaining cheddar cheese.
- ◆ Place the tomatoes on the top.
- ◆ Then cover with the red Leicester cheese.
- ◆ Bake for 20-25 minutes until the tomatoes are softened and the cheese is lightly browned.



**Before Baking**



**After Baking and Tasting Delicious**