

CHEESY PASTA GRATIN

Equipment

Chopping boards

sharp knives

Spoons

frypan

Ingredients:

500 grams macaroni

3 tablespoons unsalted butter

3 TBSP plain flour

875 mls milk

250 grams cheddar or swiss cheese (or other cheese), grated

Salt and pepper

140 grams fresh breadcrumbs

2 tablespoons olive oil

3 tablespoons grated parmesan

Grated zest of $\frac{1}{2}$ small lemon

handful parsley leaves, chopped.

Method

1. Preheat the oven to 200°C. Cook pasta in a large pan of boiling salted water following the packet instructions. Drain and set aside.
2. Heat butter in a medium heavy-based pan over medium heat, and stir until just melted; do not brown. Reduce heat to low. Add flour and cook, stirring, until combined. You should have a ball of butter/flour mix. This is called a **roux**.
3. Remove pan from heat and slowly add milk, stirring constantly allowing it to blend into a smooth sauce. Return the pan to a low heat, and cook, stirring, until mixture comes to the boil and thickens.
4. Now add the cheese to the pan (with the sauce in it), stirring well. Season with salt and pepper.
5. Put the breadcrumbs, olive oil, parmesan and lemon zest into a bowl and mix to combine.
6. Mix the drained pasta with the cheese sauce and place in an ovenproof dish. Scatter over the breadcrumb mixture and bake for 15 minutes or until golden. Sprinkle with the chopped parsley to serve.