



Macaroni Cheese



Ingredients

Ingredient	Quantity	Unit
Brakes English Mustard	5.00	g
Sysco Classic Mild White Cheddar Cheese	350.00	g
Brakes Plain Flour	110.00	g
Brakes Semi Skimmed Milk	1000.00	ml
Kerrymaid Premium Baking	110.00	g
Marshalls Macaroni 3Kg	400.00	g

Preparation Notes

Method:

1. Cook the pasta in boiling salted water for 10-12 minutes.
2. Heat the milk in a double boiler.
3. Melt the margarine and add the flour to form a roux, whisk in the hot milk gradually and keep stirring.
4. Add the mustard. Cook through for 20 minutes.
5. Add 2/3 of the grated cheese.
6. Stir in the macaroni.
7. Transfer to a serving dish, sprinkle with the remaining cheese and grill or bake until golden on top.

Looks Like



Allergen Info

CEREAL GLUTEN	Y
CRUSTACEA	N
FISH	N
MOLLUSCS	N
PEANUTS	N
SESAME SEEDS	N
SOYBEAN	N
TREE NUTS	N
CELERY / CELERIAC	N
EGGS	N
MILK	Y
MUSTARD	Y
LUPIN	N
ADDED SULPHUR DIOXIDE	N
WHEAT	Y
BARLEY	N
RYE	N
SPELT	N
KAMUT	MC
OATS	N

Y : YES
N : NO
M/C : MAY CONTAIN
U : UNCLASSIFIED (BY MANUFACTURER/PROVIDER)