

Macaroni Cheese



Ingredients

Description	Ptn	10ptn	50ptn	100ptn	200ptn
Pasta Shells/Macaroni	23 g	227 g	1.13 kg	2.27 kg	4.53 kg
Semi Skimmed Milk	76 ml	758 ml	3.79 L	7.58 L	15.15 L
Margarine	5 g	47 g	233 g	467 g	933 g
Plain Flour	5 g	47 g	233 g	467 g	933 g
Cheddar Cheese	30 g	300 g	1.5 kg	3 kg	6 kg
Mustard Powder	0 g	3 g	17 g	33 g	67 g

Method

Cook the macaroni pasta in boiling water, drain & rinse in cold water.
 Bring the milk to simmering point in a double pan.
 Make a roux using the flour & margarine.
 Add the roux to the milk and whisk for 2 mins.
 Remove from the heat, add 1/2 of the grated cheese.
 Pour over the macaroni and fold in.
 Pour into a gastronorm tin and sprinkle with the remaining cheese.
 Cook in a hot oven until golden brown.
 Garnish with chopped parsley.

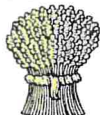
Assembled Tags



Contains Milk



Contains Mustard



Contains Wheat