



Annie's festive macaroni cheese

Make Annie's festive macaroni cheese

You will need

40g butter

600ml milk

40g plain flour

250g macaroni pasta

250g cheddar cheese

50g parmesan cheese

80g shredded cooked ham

80g shredded cooked turkey

Method

1. Preheat the grill and cook the macaroni in a large saucepan for 8-10 minutes, then drain
2. Melt the butter on a medium heat, then add the flour and stir to form a roux, cooking for a few minutes
3. Gradually whisk in the milk and cook for 10 minutes to a thickened smooth sauce
4. Remove the sauce from the hob and add half the cheese, stir to melt
5. Add the macaroni, ham and turkey then mix well
6. Pour the mixture into an ovenproof dish and sprinkle over the remaining cheese
7. Cook under the grill until the cheese is brown and bubbling