

## Cheesy pasta - pasta - HOMEWORK

**Please complete this section of the recipe at home the night before our lesson.**

### Ingredients

150g (6oz) pasta

### Notes

- **Don't forget your apron**
- **Please bring plastic container with lid to store pasta in.**
- **Check allergies of consumer before serving.**

### Method

- 1) Boil a kettle and half fill a saucepan with boiling water and place on a high heat, and bring back to boil.
- 2) Once water is boiling, add the pasta and cook for the required time (stated on the packet) until pasta is soft but not sticky (al dente)
- 3) Strain and place into a plastic container.
- 4) Prepare filling ingredients. Place these in the same container as the pasta.

## Cheesy pasta - sauce - lesson 2

### Ingredients

50g (2oz) P Flour  
50g (2oz) Margarine  
500 ml (1pt) Milk  
100g (4oz) Cheddar Cheese or red Leicester

### Notes

- **Don't forget your apron Use skimmed milk and low-fat cheese for healthier version.**
- **Please bring 2 litre ovenproof dish to take home in and cook in (with a lid or foil to cover)**
- **Check allergies of consumer before serving.**

### Method

- 1) Grate the cheese
- 2) To make sauce place the milk mixture into the saucepan
- 3) Bring to boil slowly, stirring continuously until the sauce is thick and glossy.
- 4) Remove from the heat and add half of the grated cheese. Stir until the cheese has melted.
- 5) Add pasta and filling ingredients to the sauce and stir until pasta is coated, place in serving dish.
- 6) Sprinkle with extra cheese
- 7) Place under a high grill for 5-10 mins until golden brown and the bacon cooked.

