



## Mac 'n' cheese

### Ingredients

- 500g macaroni pasta
- **200g Cheddar Sauce (Art. 55139)**
- 30g of flour
- 30g of butter
- 300g of milk
- 80g grated gouda cheese
- Salt - pepper - nutmeg pepper

### Cooking instructions

1. Boil the pasta for 2/3 of the time given on the packaging.
2. Prepare the roux with butter and flour in a saucepan over medium heat and add milk.
3. Once it comes to the boil, add the macaroni, gouda, cheddar sauce and stir.
4. Remove from the heat and pour into a Pyrex dish. Gratin in a strong oven for 5-10 minutes.