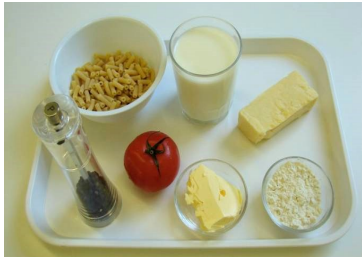


## Creamy Pasta Bake

**LO: TBAT make a smooth pasta sauce independently.**  
**TBAT use quality control to produce a good quality product.**

### Ingredients

100g pasta  
 100g Cheddar cheese  
 1 tomato  
 25g soft margarine  
 25g plain flour  
 250ml semi-skimmed milk  
 Black pepper



### Equipment

Two saucepans, weighing scales, grater, chopping board, knife, colander, measuring jug, wooden spoon, whisk, ovenproof dish (or foil tray).

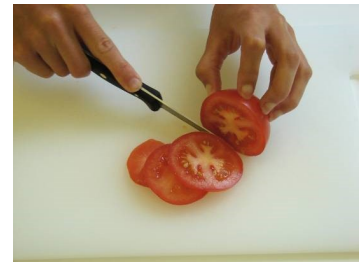


### Method

1. Bring a saucepan of water to the boil, and then add the pasta. Cook for about 10 – 12 minutes, **until al dente.**



2. Grate the cheese **on a white chopping board** and slice the tomato **on a green chopping board.**



3. While the pasta is cooking, make the sauce: place the butter or margarine, flour and milk into a small saucepan;



4. Bring the sauce to a simmer, **whisking all the time** until it has thickened;



5. Drain the boiling hot water away from the pasta into a colander in the sink.



6. Stir the drained pasta into the cheese sauce and add a few twists of black pepper.



7. Pour the macaroni into an oven-proof dish (or foil tray).



8. Arrange the tomato slices over the macaroni.



10. Place under a hot grill until the cheese is bubbling and **golden brown**.

