

# Creamy Stovetop Macaroni Cheese

## INGREDIENTS

450 grams dried short pasta, such as macaroni

350ml milk

2 tablespoons plain flour

2 to 3 cups grated cheese

1 teaspoon salt

1/4 teaspoon powdered mustard

## INSTRUCTIONS

**1 Cook the pasta.** Bring about 4 litres of salted water to a boil over high heat in a large pot. Add the pasta and cook according to package directions until al dente, about 8 minutes. Drain and set aside.

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**2 Warm the milk.** Place 250ml of the milk in a medium saucepan over medium heat. Meanwhile, place the remaining 125ml of milk and flour in a small bowl and whisk together until there are no lumps. When you just start to see wisps of steam rising from the warming milk, whisk in the milk-and-flour mixture. Continue whisking gently until the milk thickens slightly to the consistency of heavy cream, 3 to 4 minutes.

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**3 Make the cheese sauce.** Turn the heat to low and begin mixing handfuls of cheese into the milk. Stir in the salt and mustard. Stir until all the cheese has melted and the sauce is creamy. Taste and adjust the seasonings as desired. Remove the sauce from the heat.

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**4 Combine the pasta and cheese sauce.** Place the pasta and 1/2 of the cheese sauce in a large serving bowl. Stir to coat the pasta evenly. Add the remaining sauce and any extra add-ins and stir to combine. If you'd like a looser sauce, add up to another 125ml milk if desired. Serve the mac and cheese immediately while still warm.