

Smoked Bacon and Leek Mac and Cheese

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Shopping list

50g butter or spread	Salt/pepper
50g plain flour	250g macaroni
500ml milk	2 leeks, finely sliced
1 bay leaf, optional	150g smoked bacon or pancetta, diced
2 cloves, optional	4 tbsp white breadcrumbs
1 small onion	1 tsp oil
80g cheddar, grated	
80g parmesan, grated	



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Method



you, being a pure brilliant cook

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Make the white sauce

- 1 The first job is to peel your onion, then using the cloves pierce the bay leaf onto the onion. Place the studded onion into a small pot and cover with the milk.
- 2 Slowly bring the milk up to a simmer. As soon as the milk is simmering turn off the heat and allow the studded onion to flavour the milk.
- 3 Melt butter in another small pan then add flour and mix to form a thick paste called a roux.
- 4 Cook out for 3-4 minutes then slowly start to add the warm flavoured milk. Stir continuously while milk is added until you achieve a smooth sauce with the consistency of thick double cream. If you add the milk a little at a time you will avoid making a lumpy sauce. Gradually add 50g of the cheddar and 50g of the Parmesan cheeses as you stir.
- 5 Cook this out for 10 minutes over a very low heat to avoid burning the sauce, stirring every minute or so. Add salt and pepper to taste. Once cooked cover with cling film or parchment paper to avoid it skinning.

Make everything else

- 1 Heat the oil in a large, lidded pan over a low heat. Add the leeks and diced bacon, cover and cook for 10 mins until tender.
- 2 Meanwhile, cook the macaroni in a large pan of boiling salted water for 10 mins or as per the pack instructions until just cooked. It shouldn't be completely cooked as it will continue to cook when baked.
- 3 Drain and set aside. Meanwhile, preheat the oven to 190°C.
- 4 Add your sauce to your cooked leeks and bacon, add the cooked pasta to the sauce and place into an ovenproof baking dish.
- 5 Top with the remaining cheese scatter the breadcrumbs over the top.
- 6 Bake in the oven for 20-25 mins until golden and bubbling around the edges. Serve immediately.

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