

## Indulgent Macaroni Cheese with Ham and Broccoli

300g dried macaroni  
40g butter  
40g plain flour  
500ml milk, brought up to the boil with a bay leaf to season and allowed to cool and infuse  
300g cheddar, grated  
½ teaspoon freshly grated nutmeg  
100g chopped ham  
150g broccoli florets, cooked  
100g mozzarella, chopped  
75g fresh breadcrumbs  
25g freshly grated Parmesan

Cook the macaroni in a large saucepan of salted, boiling water for about 10 to 12 minutes. In a separate saucepan, heat the butter until melted, then whisk in the flour until smooth and cook for 1-2 minutes, or until pale golden-brown. **This is called a roux.** Bring the milk back to the boil, removing the bay leaf and whisk in a little at a time, waiting until the mixture has thickened after each addition before adding anymore and whisking continually. After all of the milk has been added to the mixture, you should have a smooth sauce with the consistency of double cream. Add all of the cheese to the sauce and heat gently, stirring all the time, until it has melted. Season, to taste, with salt, freshly ground black pepper and nutmeg. Drain the cooked pasta and tip it into the pan containing the cheese sauce along with the ham and broccoli. Stir well to coat all of the ingredients. Transfer the macaroni cheese to a large ovenproof dish and top with the chopped mozzarella, breadcrumbs, and Parmesan. Put under the grill for 2-3 minutes, or until the topping is golden-brown and bubbling and served straight away with a salad alongside.

If you want to make this in advance, make sure there is plenty of sauce to coat the pasta (you might need to make a little extra) as the pasta will soak up the sauce as it reheats. Put in an oven at 200C and cook for approximately 30 to 4 minutes until it is golden, crisp and bubbling.

Watch Mrs Duff's video lesson here

<https://drive.google.com/file/d/1pyulpfjvDNJAJafJbQkiA9yK8AuYyznk/view?usp=sharing>