## 0.1 Macaroni Cheese

$\overset{\hookrightarrow}{\hookrightarrow}$	600 mL Béchamel Cheeses (e.g. Parmesan and Cheddar)	Prepare a Béchamel, and finely grate the cheese into the sauce, until it tastes suitably cheesy.
	Modification	At this stage, it can be delicious to stir some pre-fried pancetta into the Béchamel, or any extra additions to the sauce, like sausage.
$\hookrightarrow$	$\sim 250\mathrm{g}$ Pasta	Pour the dry pasta into the container you intend to use in the oven. Use the size of the container to judge how much pasta you will need to use. Pour over a kettle of boiling water and leave the pasta to soak in the hot water for a few minutes, before pouring off the water.
$\overset{\hookrightarrow}{\hookrightarrow}$	Tomato slices Grated Parmesan	Mix the pasta with the sauce, and top with some slices of to mato and grated Parmesan. Bake in the oven at 180 $^{\circ}{\rm C}$ for 30–50 minutes.