



Thinking Tree Question

How do you make macaroni cheese?

We started off by looking at macaroni pasta in class.

We discussed what we thought would happen to the pasta once we started cooking it.



"I think it will get softer"

"Will it go wobbly?"

"It will change colour and go brown"

"I think it will get bigger!"



Once we had looked at the pasta we all went to the barn.

In the barn we discussed all of the ingredients we would need to make macaroni cheese.



What ingredients do you see in the picture?

We then placed some dry macaroni into a saucepan of hot water and watched to see if anything would happen.



"It's getting whiter!" **"It's growing!"**

"It feels softer when I touch it!"

"Look it's getting longer!"

After looking at the pasta in the saucepan for a while we began to start making macaroni cheese.

Mr Sanders added the pasta to boiling water in a saucepan on the hob.



Louie began by putting some butter into the other saucepan.

Once the butter had melted Nicole added flour and Mr Sanders mixed the flour, butter and mustard powder together.



"It looks like glue"

"Eww! It looks horrible!!"

"It looks really sticky!"

We then added milk slowly to the mixture and Mr Sanders stirred it on the hob.



As Mr Sanders stirred the mixture of flour, butter, mustard powder and milk together, we couldn't help but try some of the cheese we were going to use!

"I love cheese!"

"Mmmm it's yummy!"

"I have this cheese at home!"



When the mixture had been cooked Mr Sanders added two big handfulls of cheese into it and started to stir.



Once it was mixed really well and the cheese had melted we added the cooked macaroni pasta.



Mr Sanders then gave it one last stir before putting it into bowls.



The only thing left to do was try it!



"This is delicious!!!"
"I love macaroni cheese!"
"I didn't know that's how you make it!"
"Wow that is really good!"



"Thumbs up Mr Sanders!!"
""Best macaroni cheese ever!"
"Is there any more?"
"Mmmmmmmmmmm!"