

**Ingredients:**

250g short macaroni, 4 hard-boiled eggs (diced), 1 minced onion, 4 cherry tomatoes (quartered), 3 TblSps breadcrumbs, 150g grated cheese, 40g butter, 5 TblSps flour, lemon thyme, salt, pepper, cayenne pepper

**Preparation:**

Preheat the oven to 200°C and cook the macaroni and the minced onion in salted water until the noodles are al dente. Drain the noodles, BUT preserve the cooking water – you will need it for the cheese-sauce.

Heat the butter; add the thyme and the flour and fry for one minute. Add spoonfuls of reserved cooking water until the sauce has a nice consistence. Melt the cheese in the sauce. Season to taste.

Put everything – noodles, sauce, eggs and tomatoes – into an earthenware dish. Sprinkle over the breadcrumbs. Bake in the preheated oven for about 20 minutes.

**Enjoy!**