

Difficulty:
Easy



Time:
35 minutes



Cauliflower Cheese



Allergens: Dairy

What is it?

A creamy mixture of cheese and cauliflower, topped with breadcrumbs to give it a yummy crunch, Great as a main or as a side to a gorgeous roast dinner.

What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Cauliflower	1/2	3/4	1
Milk	250ml	375ml	500ml
Flour	2tbsp	3tbsp	4 tbsp
Butter	25g	40g	50g
Grated Cheese	75g	120g	150g
Breadcrumbs	1 1/2 tbsp	2 1/2 tbsp	3 tbsp

AVERAGE COST
PER PERSON

£1.31 PP

Kit list:

- Saucepan
- oven dish

Make it your own!

why not make some homemade flatbread or boil some green beans as a side.

Celebrate Family
Food

Charity no.
1125784



What to do:

Step 1: Preheat the oven to 200 degrees (gas mark 6).

Step 2: Cut cauliflower into florets and place in a saucepan of salted water, bring to a boil and cook for 5 - 10 minutes until cooked to your liking. Drain and set aside.

Step 3: Melt the butter in a saucepan over a medium heat, stir in the flour and cook for 1 - 2 minutes. Gradually add the mil until you have a thick sauce.

Step 4: Stir in most of the cheese saving some to sprinkle over the top.

Step 5: Put the cauliflower into an ovenproof dish and cover with sauce, top with the breadcrumbs and what cheese you have left. Then bake for 20 minutes

Serve: Dish up a hearty portion into bows, and serve alongside your favourite side



What did you think of this recipe? Colour in the stars to give it a rating!

