



## Broccoli and Cauliflower Bake

### Ingredients:

- 1 stem of broccoli
- 1 cauliflower chopped
- 50g margarine or butter
- 50g plain flour
- 250ml milk
- Seasoning
- 25g breadcrumbs, toasted
- 75g Cotswold™ cheese grated

Serves 4



### Method

- 1) Steam the broccoli and cauliflower until al dente and transfer to a serving dish
- 2) Meanwhile, melt the margarine in a saucepan and once melted, remove from heat, Blend in the flour gradually adding the milk and return to the heat to thicken.
- 3) Once the sauce has reached a pourable consistency – (more liquid may need to be added), stir in the grated cheese. Return to the heat to allow the cheese to melt.
- 4) Spoon the cheese sauce over the broccoli and cauliflower ensuring a good coverage.
- 5) Sprinkle the toasted breadcrumbs over the cheese sauce.

**Serve immediately.**