



BROCCOLI, BACON & CAULIFLOWER CHEESE WITH HERB CRUMB

<https://www.mainland.co.nz/recipe/Broccoli-Bacon-Cauliflower-Cheese.html>



PREP TIME
25 MINS

COOKING TIME
40 MINS

SERVES
4-6

An incredibly versatile accompaniment dish to be served along-side your Autumn or Winter meal. A new twist on a classic using our Edam cheese, this creamy bake with a crunchy herb crumb by In Rhi's Pantry. Rhiannon Baldock will please even the fussiest of eaters.

Ingredients

- 1 cup grated Mainland Edam cheese
- ½ cauliflower, stalk removed and cut into pieces
- 1 broccoli, stalk removed and cut into pieces
- ½ onion, finely diced
- 2 garlic cloves, peel and minced
- 50g butter
- 50g plain flour
- 2 cups milk
- 1 tsp dijon mustard
- 4 streaky bacon rashers, cut into pieces
- 1 cup panko breadcrumbs
- 2 tbsp melted butter
- 1 tbsp chopped parsley
- Salt & Pepper

Method

1. Preheat the oven to fan bake 190 degrees celcius.
2. In a pot, par-boil the cauliflower and broccoli until just tender. Drain, rinse with cold water, then place into a roasting dish.
3. In a pan, fry the bacon pieces over a medium high heat until crispy. Remove from the pan and sprinkle over the cauliflower/broccoli.
4. To make the sauce, soften the onion and garlic in a medium sized pot with a dash of oil. Once softened, reduce the heat to low-medium and melt 50g of butter. Then, add the flour and stir continuously for 2-3 minutes.
5. Add the milk in dashes, stirring until thickened* before adding more. Once the milk has all been incorporated, stir until you have reached a thick, coating consistency then add the mustard, cheese and seasoning. Stir until the cheese has melted.
6. Evenly pour the sauce over the vegetables, ensuring everything is coated.
7. Finally, make the crumb by mixing together the panko, melted butter and parsley. Sprinkle over the top of the sauce until covered.
8. Bake in the oven for 35-40 minutes or until bubbling and golden brown. Leave to cool for 5-10 minutes before serving.

* NOTE: the sauce will at first look unusual as it will form a thick ball, then slowly loosen to create a thick, creamy sauce.