



## Broccoli and Cauliflower Cotswold™ Bake

Tender steamed vegetables smothered in a cheesy sauce with a hint of chives. Works just as well as a standalone supper or as a side dish, alongside a thick slice of gammon.

### 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 a soft/firm texture. Transfer to a serving dish.
2. Meanwhile melt the margarine in a saucepan and once melted, remove from heat and blend in the flour – gradually add in the milk, small amount at a time 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.
6. Serve immediately.