

SAVOY & CAULIFLOWER CHEESE



Moderate



45 minutes



Side



06 Servings

INGREDIENTS

1 cauliflower, cut into florets
150g savoy cabbage
50g butter
50g plain flour
2 tsp mustard powder
500ml milk
175g mature cheddar cheese, grated
50g parmesan, grated
1 tsp wholegrain mustard
½ tsp ground black pepper



COOKING STEPS

Bring a pan of lightly salted water to the boil and cook the cauliflower for 10 mins. Add the cavolo nero to the top of the pan and cook for a further 2 mins, then drain well and set aside.

Preheat the oven to gas 7, 220°C, fan 200°C.

Meanwhile, melt the butter in a pan, then add the flour and cook over a low heat for 1 min, stirring continually. Add the mustard powder, stir and remove from the heat. Gradually add the milk a little at a time, stirring well to beat out any lumps.

Return to the heat and bring to a simmer, stirring all the time. Once bubbling, cook for 2-3 mins until thickened.

Stir in half of the Cheddar and half of the parmesan and beat well. Add the mustard and pepper and beat again. Add the drained cauliflower and kale to the sauce and toss well to coat. Transfer to a 2 pint gratin dish.

Mix the remaining cheeses together and scatter over the top. Bake for 20 mins until golden and cooked through.