

Since 1905



Baked Cauliflower Cheese

Ingredients:

- 1 Cauliflower, cut into florets
- 1 oz. Butter
- 1 oz. Flour
- Salt and Pepper
- 1/2 tsp. Woeber's Spicy Brown Mustard
- 10 fl. oz. Milk
- 3 oz. Mature Cheddar Cheese, grated
- 2 oz. Fresh White Bread crumbs

Instructions:

1. Preheat the oven to 200C, 400F, Gas mark 6 and grease a shallow ovenproof dish. Bring a pan of salted water to the boil, add the cauliflower florets and for 7-10 minutes until just tender.
2. Meanwhile, melt the butter in a pan, add the flour and cook for 1-2 minutes without browning. Gradually stir in the milk and cook, stirring all the time, until thickened. Remove from the heat and stir in 50g/2oz of the grated cheese, Woeber's Spicy Brown Mustard, salt and pepper.
3. Drain the cauliflower florets well and place in the ovenproof dish. Pour over the cheese sauce.
4. Mix together the remaining grated cheese and bread crumbs and sprinkle over the cauliflower. Bake in the oven for 20 minutes until golden and bubbling. Serve immediately.