

# CAULIFLOWER CHEESE BAKE

Perfect as a side dish or a satisfying vegetarian main course. This gooey, cheesy bake recipe features tender cauliflower infused with vegetable bouillon for depth of flavour.



PREP TIME  
5 MIN



COOK TIME  
20 MIN



SERVINGS  
2



## Ingredients

- 1 large cauliflower (leaves cut off), broken into pieces.
- 1lt Blenders [Vegetable Bouillon](#) for cooking the cauliflower
- 500ml milk
- 100g flour
- 250g butter
- 100g strong cheddar, grated
- 100g breadcrumbs
- 50g parmesan cheese, finely grated

## Allergens

Contains Gluten, Milk, Celery

## Method

1. Heat oven to 220C. Bring a large saucepan of [vegetable bouillon](#) to the boil, add 1 large cauliflower, broken into pieces, and cook for 5 mins.
2. Drain the cauliflower, then tip into an ovenproof dish. Put the saucepan back on the heat, add 500ml milk, 4 tbsp flour and 50g butter. Keep whisking fast as the butter melts and the mixture comes to the boil – the flour will disappear, and the sauce will begin to thicken.
3. Whisk for 2 mins while the sauce bubbles and becomes nice and thick. Turn off the heat, stir in most of the 100g of grated cheddar cheese and pour over the cauliflower. Scatter over the remaining cheese, and 2-3 tbsp of breadcrumbs if using, and the parmesan cheese. Put in the oven and bake for 20 mins until bubbling.

