

Broccoli and Silverbeet Cheese Bake

Season: Spring

Type: Side

Serves: 36 tastings

From the garden: Broccoli, silverbeet, kale & thyme



Equipment:	Ingredients:
Large saucepan x 1 Small mixing bowl x 1 Wooden spoon x 2 Chopping boards and knives Measuring cups Measuring spoons Red baking dish x 5 Serving spoon x 5	2 cups water 2 cups milk ½ cup plain flour 2 heads broccoli (cut into small florets) 8 silverbeet / kale / a combination (leaves only, finely chopped) 2 sprigs thyme (leaves only) 2 cups grated cheese 1 teaspoon salt 10 grinds of pepper <i>Topping:</i> 2 cups panko 50g butter (melted using microwave)

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Combine the first 3 ingredients in a large saucepan and cook over medium heat.
4. Stir constantly until mixture is thick and boiled.
5. Remove from heat and stir in the next 6 ingredients.
6. Distribute equally into 5 red baking dishes.
7. Combine the topping ingredients in a small mixing bowl, sprinkle over vegetable mixture.
8. Bake for 20 minutes or until the breadcrumbs are golden brown.
9. Serve warm with a serving spoon in each baking dish.