

Broccoli and cauliflower Cheese Bake

Season: Spring

Type: Side

Serves: 36 tastings

From the garden: Broccoli, cauliflower, fennel & thyme

Class focus: Stripping thyme leaves off the stem & cutting broccoli into florets



Equipment:	Ingredients:
<p>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</p>	<p>2 cups water 2 cups milk ½ cup plain flour</p> <p>1 broccoli (cut into small florets) 1 cauliflower (cut into small florets) 1 fennel bulb (finely chopped) 4 sprigs thyme (leaves only) 2 cups grated cheese 1 teaspoon salt 10 grinds of pepper</p> <p><i>Topping:</i> 2 cups panko 50g butter (melted using microwave)</p>

What to do:

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