

# Cauliflower Cheese

## Ingredients

large cauliflower - cut into florets  
Salt and pepper  
Sunflower oil  
125g ball mozzarella, torn into pieces  
150g Red Leicester - grated  
30g crispy onions

## **For the sauce-**

25g butter  
25g plain flour  
300ml whole milk  
30g English mustard  
100g cream cheese  
50g West Country Cheddar - finely grated  
50g Red Leicester - finely grated



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## Method

1. Pre-heat oven to 180°C.
2. Put the cauliflower into a roasting tray and season with salt and pepper and coat in 2 tablespoons sunflower oil.
3. Cook in the oven for 15-20 minutes until tender and starting to brown.
4. Remove from the oven and leave to one side.
5. For the sauce, melt the butter in a shallow saucepan. When it's just starting to sizzle, stir in the flour to make a paste. Cook for a minute, then gradually whisk in the milk until you have a smooth, thick sauce.
6. Stir through the mustard, cream cheese and cheddar. Cook over a low heat until thickened and season with black pepper.
7. Assemble the dish as follows: Spoon a quarter of the cheese sauce into a large baking dish and spread it out, then add half of the cauliflower.
8. Repeat the process, finishing with a thick layer of sauce.
9. Scatter over the mozzarella and then Red Leicester.
10. Bake for 20-25 minutes until the cheese is golden and the cauliflower is soft but not mushy.
11. Once baked remove from the oven and sprinkle the crispy onions all over, leave to stand for 10 mins before serving.