

# CHEESY BROCCOLI BAKE



Moderate



40 minutes



Side



04 Servings

## INGREDIENTS

400-500g broccoli, broken into florets

50g butter

3 tbsp plain flour

600ml milk

a generous grating of nutmeg

150g mature cheddar, grated



## COOKING STEPS

Heat the oven to 200C/fan 180C/gas 6.

Cook the broccoli florets for 2 minutes in lightly salted boiling water then drain really well. Tip into a 20cm x 30cm baking dish.

Heat the butter in a pan and, once foaming, tip in the flour and cook for 2-3 minutes or until golden and smelling nutty. Gradually add the milk a splash at a time while whisking, only adding more once the last has been incorporated, until you have a smooth sauce.

Simmer gently for 5 minutes or until thickened slightly, stirring regularly. Stir in the nutmeg and cheddar and season generously. Pour over the broccoli florets. Bake for 25-30 minutes or until bubbling and caramelised.