

Zac's Cheesy Faces

20 minutes preparation

10 minutes cooking

INGREDIENTS



½ tomato

40g or 1/3 Red Leicester cheese

1 hard boiled egg

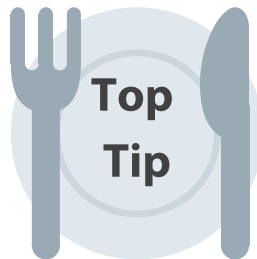
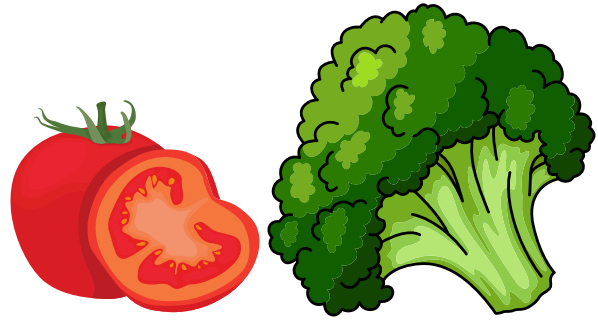
75g broccoli

75g cauliflower

1 tbsp butter or margarine

15 ml or 1 tbsp plain flour

2/3 cup milk (150 ml)



If you don't like tomato, try a slice of red pepper, or swap out hard boiled eggs for olives.

Don't like cauliflower try leeks or potato.

METHOD

1. Cut broccoli and cauliflower into florets.
2. Bring saucepan of water to boil.
3. Add broccoli and cauliflower to cook for 8 minutes and drain.
4. Melt butter, stir in flour for a few minutes and gradually add in milk and mix.
5. Bring to boil, stirring until sauce is thick and smooth, then stir in 2/3 of the cheese.
6. Set aside two broccoli florets and stir in the remaining broccoli and cauliflower into the sauce.
7. Divide mixture between two shallow dishes and sprinkle with the remaining 1/3 of cheese.
8. Bake under hot grill until bubbling.
9. The fun part, make a face on each dish with the two remaining broccoli florets for a nose, tomato for a mouth and egg for eyes.