



## Cheesy Faces

### INGREDIENTS

- 1/2 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
- 150 ml cup milk



If you don't like tomato, try a slice of red pepper. Don't like cauliflower try leeks or potato.

### METHOD

1. Cut broccoli and cauliflower into florets.
2. Bring a medium saucepan of water to boil. Add broccoli and cauliflower to cook for 8 minutes and drain.
3. In a separate saucepan, over a very low heat melt the butter. Then add the flour stirring continuously. Gradually add the milk, using a whisk to mix until smooth and thick. Then stir in 2/3 of the cheese.
4. Set aside two broccoli florets and stir in the remaining broccoli and cauliflower into the white sauce.
5. Divide mixture between two shallow dishes and sprinkle with the remaining 1/3 of cheese. Bake under hot grill until bubbling.
6. 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.

Serving suggestion- enjoy getting creative with the vegetable faces.

