

Cauliflower Cheese Pasta Bake



Recipe By Jaxters

Ref: 766

Heading: Pasta

Cuisine: Italian

Food Type: Vegetarian

No of Portions: 4

Ingredients & Prep

1 Med head of cauliflower cut into florets

250 g Dried Panne pasta

120 g Parmesan cheese grated

1/2 tsp Freshly ground black pepper

Cheese Sauce

300 ml Full fat milk

100 ml Double cream

200 g Gruyere cheese grated

100 g Cream cheese

50 g Butter unsalted

25 g Plain flour

1/2 Veg stock cube or gel pot

1/2 tsp Ground White pepper

2 pinch Ground nutmeg

Suggestion & Tips

Have with crusty bread & salad.

Method

Step 1 - Pre-heat oven to 200°C fan.

Step 2 - Cook pasta as per instructions in slightly salted water.

Step 3 - Simmer cauliflower florets in slightly salted water for 3 mins, then tip into a colander, set aside to drain.

Step 4 - To make the cheese sauce, put butter in a saucepan & melt, add flour & mix in & cook until it bubbles, add milk slowly whisking all the time, when all the milk had been added & smooth, add cream, cheeses, stock cube nutmeg & pepper, stir until smooth & continue to cook until it bubbles for 1 min.

Step 5 - Tip cooked pasta into a baking dish, then place cauliflower florets over the top stalk downwards, then pour cheese sauce all over the top, sprinkle with Parmesan cheese & black pepper, bake for 20 to 26 mins or until golden brown on top.