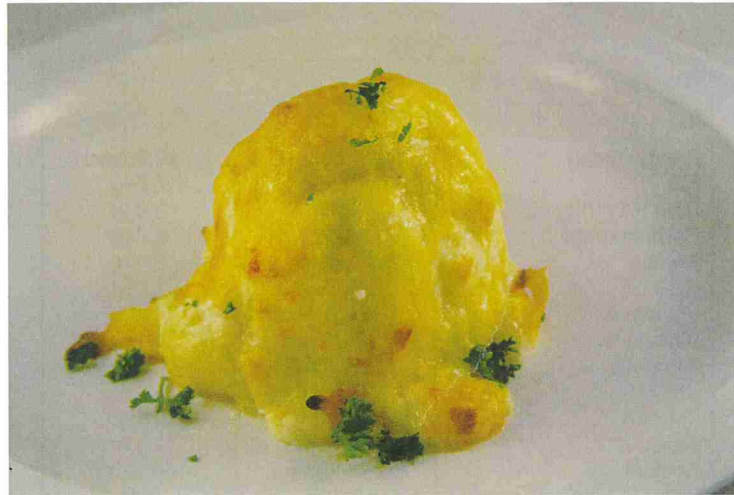


Butter Bean & Cauliflower Cheese



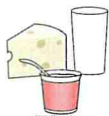
Ingredients

Description	Ptn	10ptn	50ptn	100ptn	200ptn
Cauliflower	0.04 each	0.4 each	2 each	4 each	8 each
Plain Flour	11 g	110 g	550 g	1.1 kg	2.2 kg
Semi Skimmed Milk	92 ml	920 ml	4.6 L	9.2 L	18.4 L
Cheddar Cheese	10 g	100 g	500 g	1 kg	2 kg
Margarine	10 g	100 g	500 g	1 kg	2 kg
Butter Beans	40 g	400 g	2 kg	4 kg	8 kg

Method

In a pan melt the margarine and mix the flour to make a roux.
 Bring the milk to a simmer and add to the roux, keep stirring until thickened.
 Add the grated cheese and mix.
 Half cook the cauliflower and drain the butter beans.
 Combine them in a tin and pour over the cheese sauce.
 Cook at 200c until golden.

Assembled Tags



Contains Milk

SO₂Contains Sulphur
Dioxide &
Sulphites >
10mg/Kg

Contains Wheat