

Cauliflower cheese tart

Easy to do and takes 1 hour. Serves 4

You will need

Shortcrust pastry 350g

Cauliflower 1 small head broken into florets

Plain flour 2 tbsp

Butter 25g

Milk 250g

Cheddar 75g

Mustard 1 tsp

Eggs 2

Method

- Heat the oven to 190c/fan170c/gas 5.
- Roll out the pastry to 20p thickness then line the tart dish. Line the with baking paper and fill with baking beans then cook for 15 min.
- Cook the cauliflower in boiling water until tender, about 5-6 min drain well.
- Put the flour butter and milk in a pan heat, whisking all the time until it comes to a simmer and begins to thicken.
- Cook for 3 min then add the cheese and stir until melted. Cool a little then stir in the mustard and eggs.
- Add the cauliflower and stir well then season. Spoon the mixture into the tart case and scatter over some cheese then return to the oven and cook for 20 min or until golden brown

Please note that it will not be as good as the big red kitchen but with a little bit of love you can make it work, we wanted you to take a bit of kitchen love with you will miss you loads and hope you enjoy cooking your tart

Love from

The big red kitchen

Mrs Rae, Mrs Heydon and Mrs Shaw xxx