



Dante's
FINE FOODS

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ROASTED BROCCOLI AND CAULIFLOWER CHEESE BAKE

Ingredients:

1 head Broccoli, about 250g cut into florets
½ head Cauliflower, about 350g cut into florets
1 tbsp Olive Oil
Culley's Chipotle Salt
50g Butter
50g **Ceres Organics Wholemeal Flour**
600ml Milk
125g roughly grated **Matured Gouda**
50g finely grated **Parmigiano Reggiano**
Spice Trader Ground Nutmeg
Spice Trader Black Pepper
½ cup **Ceres Organics Black Quinoa**
½ cup **Ceres Organics White Quinoa**
2 **Little Boys Chorizo Sausages**, thinly sliced
50g **Culley's Peri Peri Panko Breadcrumbs**

Instructions:

Preheat oven to 200C degrees.

Cook quinoa in 2 cups of water, bring to the boil and simmer for 15-20 minutes.

In a large roasting tray, toss together broccoli and cauliflower with oil and plenty of Culley's Chipotle salt. Roast for 10mins, carefully shake tray to turn and roast for a further 10min.

Meanwhile, melt butter in a medium pan. Stir in flour and cook for 30 sec, then take pan off heat and gradually whisk in the milk. Return mixture to heat, bring to the boil stirring constantly. Then leave to simmer for 2 min (stirring occasionally) until thickened and glossy. Add most of the cheese and stir until melted; check for seasoning, I needed to add a little nutmeg and freshly ground pepper.

Stir the cooked quinoa, roasted vegetables and Chorizo sausage into the cheese sauce and transfer to a 1.8 litre dish. Top with breadcrumbs and remaining cheese, and transfer dish to the oven.

Bake for 20 min until heated through and golden on top. Serve immediately, with a green salad if you would like.

Serves 4

DID YOU KNOW??

We now stock **Culley's** a NZ made range of Chilli themed condiments including:

- **Culley's Chipotle Salt** – a smoky, earthy, crisp and delicious smoke-dried jalapenos. Great added to salsa's, marinades, grilled meats, and pretty much anything that needs a little zing!
- **Culley's Peri Peri Panko Crumb** – a fiery Portuguese addition to any meat or fish dish. Perfect to coat your favourite meat or seafood, and amazing on a cheese bake!
- To check out their entire range go to www.dantesfinefoods.co.nz