Broccolini with Cheese Sauce

Season: Spring
Type: Vegetable
Difficulty: Medium
Serves: 10 tastes

What to do:

- Wash broccoli well and cut into pieces.
- Place water into the steamer and bring to the boil.
- Steam broccolini until tender.
- Meanwhile make the cheese sauce.
- In separate saucepan melt butter over low heat.
- Gradually stir in flour until smooth.
- Add milk slowly and, using a whisk, stir until smooth.
- Add salt, pepper, and cheese, stirring until cheese is melted. Don’t overcook.
- Serve broccoli with cheese sauce on top.

Equipment:
Scales
Chopping board
Knives
Saucepan and steamer
Tablespoon and teaspoon
Cup measure
Measuring jug
Wooden spoon
whisk

Ingredients:
- 300 grams broccoli
- 5 tablespoons butter
- 2 tablespoons flour
- 1 teaspoon salt
- Black pepper
- 1 cup milk
- 1 cup cheddar cheese, shredded