

# Perfect cauliflower cheese with bacon and mushrooms



preparation time less than 30 mins

cooking time 30 mins to 1 hour

Serves 4

## Preparation method

1. For the cauliflower, cook the florets in a large pan of boiling water for about 10 minutes, or until just tender. Drain and set aside.

2. Meanwhile for the béchamel sauce, fry the bacon strips in a dry frying pan until coloured but not crisp. Remove the bacon with a slotted spoon and set aside, keeping the bacon fat in the pan.

3. Add the mushrooms to the pan of bacon fat and fry for 2-3 minutes, or until golden-brown. Remove from the pan and set aside.

4. Melt the butter in a clean saucepan and beat in the flour until smooth.

Slowly whisk in the milk until smooth, then stir in the mustard powder, grated cheese and double cream. Keep stirring until the cheese has melted and the mixture is thick and creamy. Season to taste with salt and freshly ground black pepper, then fold in the bacon and mushrooms.

5. Preheat the oven to 180C/350F/Gas 4.

6. Place the cauliflower florets into an ovenproof casserole dish and pour over the cheesy sauce. Sprinkle over a pinch of freshly Parmesan crumbs

## Ingredients

### For the cauliflower

1 head cauliflower, trimmed and broken into florets

### For the béchamel sauce

250g/9oz smoked streaky bacon, cut into 1cm/½in strips

250g/9oz chestnut mushrooms, finely sliced

25g/1oz butter

50g/2oz plain flour

250ml/9fl oz full-fat milk

pinch English mustard powder

200g/7oz gruyère cheese, grated

55ml/2fl oz double cream

salt and freshly ground black pepper

pinch ground nutmeg

### For the topping

50g/2oz ciabatta breadcrumbs

50g/2oz parmesan cheese, finely grated

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