

Cheesy Cauliflower/Broccoli Bake

1 ½ heads cauliflower/broccoli
6 T butter, plus more for buttering the dish
½ cup heavy cream (Pams)
3 cloves garlic, minced
2 cups grated cheese
1 cup freshly grated parmesan
1 T fresh thyme leaves
Salt and Pepper

Preheat oven to 180 degrees

In a large pot of salted boiling water, cook cauliflower/broccoli until tender then drain well

Butter a large baking dish, add half the cauliflower/broccoli and pour over half the cream, dot with half the butter, sprinkle with half the garlic, cheeses and thyme.

Repeat with remaining ingredients and season with salt and pepper.

Bake until the cheese is melted and deeply golden, approx. 30 minutes.

Let it cool for 5 minutes, then serve.





Preparing ingredients



Layering ingredients



All cooked, crispy, looking and smelling delicious



Serving