

## INGREDIENTS:

- 1 medium cauliflower
- 2 large leeks
- 200g cooked ham, roughly chopped
- 1 tablespoon dried tarragon
- 40g butter
- 2 tablespoons flour
- 750ml hand-hot whole milk
- 1 dessertspoon mustard powder
- 1 teaspoon salt
- 25 grindings black pepper
- 250g grated mature cheddar and 60g freshly-grated parmesan, mixed

**TIME:** 45 mins

**SERVING:** 4 people



Photo credit to Einladung\_zum\_Essen

Trim the cauliflower, discarding any tough outer leaves but keeping the inner tender ones. Cut away the florets and cut the core into small chunks. Place all in a steamer with the leaves. Trim and clean the leeks and cut into one-inch rounds and add to the cauliflower. Steam gently for eight minutes then transfer to a shallow baking dish and place in an oven at 180C gas mark 4 for four minutes to drive off any remaining moisture. Meanwhile make the sauce: melt the butter in a heavy pan, incorporate the flour and mustard powder and cook, stirring, for two minutes. Away from the heat whisk in a little of the milk then gradually add the remainder. Add the tarragon, salt, pepper and three-quarters of the cheese. Once the sauce has thickened check the seasoning. Add the ham to the cauliflower and leek, pour the sauce over and top with the remaining cheese. Bake at 190C gas mark 5 for 10 minutes until the top is beginning to brown and serve with crusty bread.

*Enjoy! Malcolm & Julie Pyne*

## YOUR NOTES: