



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Vegetable and Cauliflower Bake by David Pengelly

Ingredients

- 1 Butternut squash, peeled and diced
- 2 Sweet potatoes, peeled and diced
- 255g (9 oz.) Baby leaf spinach
- 2 Leeks-sliced
- 1 Cauliflower, cut into florets and cooked until tender
- 55g (2 oz.) Butter
- 55g (2 oz.) Flour
- 600ml Milk
- 55g (2 oz.) Grated cheese
- Seasoning

Method

- Place the butternut squash, sweet potato and leeks in a sauté pan and cook on the AGA roasting oven floor (**Everhot:** sauté on the hotplate) until softened.
- Layer the vegetables in a buttered baking dish, season well, lay the baby leaf spinach on top, season and lay the cauliflower over the top.
- Make a white sauce by adding the flour to melted butter, mixing well then slowly whisking in the milk, season well.
- Pour the sauce over the vegetables and sprinkle with the grated cheese.

AGA: place into the AGA roasting oven on the 3rd set of runners and cook until the top is browned (about 25 - 30 minutes) then move to the simmer oven until ready to serve.

Everhot: place into the oven (set at 200°C) with the oven shelf on the floor and cook until the vegetables are tender - approximately 50 minutes (or 30 mins if your oven is at 240°C), then move to the lower oven (110°C - 120°C) to continue to slow-cook until ready to serve.