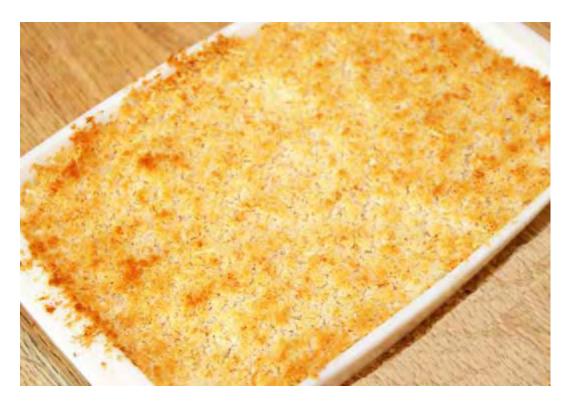# Cauliflower & Potato Bake

Serves 4   **Prep 15 mins**   **Cooking 30 mins**   **Easy**

Ingredients

4 medium potatoes
Salt and black pepper
1 medium cauliflower or romanesco cauliflower
50g butter
50g flour
600ml whole milk, warmed (with an onion studded with cloves, if you want)
50g parmesan, grated
Breadcrumbs (made from 4 white bread slices)

1. Boil the potatoes whole and unpeeled in salted water until tender, then peel. Trim and break the cauliflower into florets and boil until just tender (keep in mind they are going to bake again). Using your hands, break both the potatoes and cauliflower into small rough chunks.
2. Next, make the bechamel. Heat the butter in a heavy-based pan. As soon as it starts to foam, whisk in the flour, keep whisking steadily for two minutes, then take off the heat. Add a little of the warmed milk and whisk to a smooth paste. Return the pan to the heat, then add the remaining milk, whisking continuously until it almost boils. Season, then lower the heat and simmer, stirring and whisking frequently, for about 10 minutes, until the sauce is thick. Add three-quarters of the grated parmesan.
3. Mix the potatoes and cauliflower with the bechamel, then tip into an ovenproof dish. Top with breadcrumbs mixed with the remaining cheese, then bake at 180C (160C fan)/350F/gas 4 until edges are bubbling and the top golden.
4. Serve with [corn stuffed tomatoes](#) or [roast tomatoes with thyme](#) or [provencal tomatoes](#)