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 **Gluten Free Cauliflower Cheese
Recipe shared courtesy of Rebecca Kibbler**

**Ingredients**

-1 Large Cauliflower
-2 Medium Potatoes
-Whole Milk
-Mature Cheese
-Salt
-Mustard Powder

Step 1 – Chop and bake your Cauliflower in the oven until soft but not mushy.

Step 2 – Peel and chop 2 medium sized potatoes potatoes, and boil, then grate your cheese.

Step 3 – Blend potatoes with a food blender until there are no lumps (strain if needed).

Step 4 – Add blended potatoes to a saucepan and gradually add milk to required amount whilst stirring. Note – potatoes will not thicken a sauce in the same way as flour and so the more sauce you are making the more potatoes you need to thicken it.

Step 5 – Add three quarters of your grated cheese, 1 teaspoon of mustard powder, salt and any other desired seasonings to your sauce.

Step 6 – Pour your sauce over your baked cauliflower, sprinkle the rest of the grated cheese on top, and place back in the oven to bake.

SERVE AS A SIDE, EAT & ENJOY