



Vegetable Mornay (Serves 4)

30g Butter
2 Onions, sliced
5ml Garlic crushed in GRINDER
Salt and pepper
500g Potatoes, peeled, diced boiled and drained
200g Carrots, grated with MINCER
200g Sweetcorn, boiled and drained
200g Button mushrooms, wiped, sliced, sautéed and drained
500ml White sauce
80g Cheddar cheese, grated in GRINDER
50g Breadcrumbs in GRINDER

To Garnish:
chopped parsley

Method:

In a saucepan, heat butter. Add onions and garlic, sauté for 3 minutes. Season well. Remove with slotted spoon. Set aside in a deep ovenproof dish, place layer of potatoes on base, then layer of carrots. Top with onion mixture. Continue in layers with remaining vegetables. Pour white sauce over. Sprinkle with cheese and breadcrumbs. Bake at 180°C for about 30 minutes or until heated through and cheese has melted and is golden brown. Serve garnished with parsley and crusty French bread.