

VEGETABLE BAKE WITH HAZELNUT CRUST

110g (4oz) pasta shapes
25g (1oz) butter or margarine
25g (1oz) flour
275ml (1/2pt) milk
75g (3oz) mature cheese, finely grated
2 teaspoons Dijon mustard mixed with 1 tbsp. horseradish cream or tartare sauce
2 rounded tablespoons crème fraîche
1tsp. tarragon vinegar
Salt and ground black pepper
1 red pepper cored, deseeded and sliced
225g (8oz) courgettes sliced or 450g (1lb) broccoli or runner beans
450g (1lb) mixed vegetables of your own choice

Topping

50g (2oz) hazelnuts. chopped
25g (1oz) butter or margarine
50g (2oz) fresh brown bread crumbs

Method

Cook pasta shapes in boiling salted water until just cooked (approx. 10 mins.) and drain.

Make sauce using the all in one method, then stir in the cheese, horseradish, mustard, crème fraîche, vinegar, and seasoning.

Prepare all the vegetables, blanch and refresh to start the cooking process and keep a good colour.

In a large bowl mix together the pasta, cheese sauce, and vegetables.

Spoon into a greased ovenproof dish.

Mix together the nuts, breadcrumbs and melted butter. Sprinkle on the top of the casserole.

Bake at Reg 4, 180°C/350°F for approx. 30 to 40 mins. until topping is golden.

Serve with fresh crusty bread.

Top tip

It's so easy to stir in some leftover cooked chicken pieces or prawns to make this a complete supper dish.