

# Cauliflower Sheep



## Method

1. Preheat the oven to 200 °C / (180 fan) / gas mark 6
2. Put your cooked cauliflower florets into a baking dish and leave to one side. Save a few florets for sheepy decorations later!
2. In a saucepan on a low heat add the butter. This is a hob job so ask your grown up helper to help you, as the hob will be hot, hot, hot. Once the butter has melted, add the plain flour. Stir well until it looks like a paste.
3. Start adding the milk little by little, stirring well each time. It is important you add the milk gradually, to stop the sauce becoming lumpy.
4. Add the grated cheese and keep mixing gently until it has completely melted, the sauce should start to become thicker.
5. Carefully pour the cheese sauce over the cauliflower florets, until they are covered. You may need a grown up helper to help you do this, as the cheese sauce will be hot.
6. Sprinkle some extra grated cheddar cheese on top and pop into the oven to cook for 10 minutes, or until golden and bubbling.
7. Ask your grown up helper to take the dish out of the oven and leave to one side to cool slightly before decorating.
8. Once cooled, you can start decorating by sprinkling on chopped parsley as grass. Then place on the leftover cauliflower florets to be sheep.
9. For extra decoration, add slices of black olives onto the cauliflower sheep with a blob of cream cheese. The black olives will make the perfect sheepy faces!

## Ingredients

- 50g butter
- 45g plain flour
- 170g cheddar cheese, grated
- 500ml milk
- A whole cauliflower, broken into florets, cooked.
- A handful of parsley, finely chopped
- A few black olives for faces
- A blob of cream cheese