

SIEMENS

Broccoli Au Gratin



Yield
2 portions

Type
Savory

Function
**Top & Bottom
heating**

Temperature
**220 degrees
Celsius**

Time
12 min

Tray Level
3

Ingredients

- 2 cups Broccoli Florets
- 2 tablespoons Butter
- 2 tablespoons Flour
- 2 cups Milk
- Pinch of Nutmeg
- 1.5 cups Gruyere Cheese, freshly grated
- Salt and pepper to taste

Procedure

1. Pre Heat oven to 220 degrees Celsius.
2. Place broccoli in Steam Plus option and steam for about 5 minutes.
3. In a pan melt the butter, add flour and whisk until combined; Cook it for about 5-6 minutes.
4. In the meantime, heat up the milk and add 1 cup at the time; Stir it constantly to avoid any lumps.
5. Cook for about 10 minutes to make sure that all raw flour taste is gone; Take off the heat.
6. Season with salt, pepper, and a pinch of nutmeg.

7. Add 1 cup of cheese and stir to combine;
Divide broccoli between 2 ramekins.
8. Spoon the sauce on top of the broccoli; Add
more cheese and black pepper.
9. Place ramekins on a baking sheet and put
into the oven.
10. Bake for 12 minutes or until the cheese is
golden brown and bubbly.