

Broccoli Casserole Recipe

Serves: 7-8 People

Ingredients

- 700-800g pasta
- Approx. 1kg broccoli
- 500ml milk
- 200g shredded cheese
- 100g processed cheese
- A bit of butter or margarine
- 250g bacon slices
- Crème fraîche or cream cheese
- 2 tablespoons flour
- A casserole dish or lasagna pan
- Seasonings: salt, pepper, bouillon

Baking time: 20-25 minutes at 200°C.

Instructions

1. Prepare the Broccoli

- Cut the broccoli into florets, separating the stems from the tops. Trim off the base of the stem, wash everything thoroughly, and dice the stem into small cubes.
- Steam the broccoli until tender but not mushy. Reserve the steaming water for later use.

2. Make the Sauce

- Melt a bit of butter or margarine in a pan over low heat. Add 2 tablespoons of flour and mix until well combined and smooth.
- Gradually add the milk, stirring constantly to prevent lumps. Repeat until all the milk is used up, then continue stirring for about 10 minutes until the sauce is smooth.
- Add the diced broccoli stems to the sauce and blend with an immersion blender until creamy.
- Stir in 2 tablespoons of crème fraîche and some of the reserved broccoli water to adjust the sauce consistency.

3. Cook the Pasta

- Cook the pasta until al dente according to package instructions.
- While the pasta cooks, grease your casserole dish and preheat it in the oven at 100°C.
- Drain the pasta, reserving the cooking water in case you need to thin the sauce later.

4. Assemble the Casserole

- Remove the casserole dish from the oven and layer as follows:
 1. A layer of pasta.
 2. A layer of broccoli.
 3. Sprinkle shredded cheese on top.
 4. Pour some sauce over the cheese.
- Repeat these layers until all the broccoli is used up. If you notice the sauce running low, thin it with some reserved pasta water.

- Save some pasta for the topmost layer. Spread the remaining pasta evenly and pour the rest of the sauce over it.
 - Top with as much processed cheese as you like.
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5. Bake

- Place the casserole in the oven at 200°C in the middle rack and bake for 20-25 minutes.
- While it bakes, roll up the bacon slices.
- After the initial bake, remove the casserole from the oven, arrange the bacon rolls on top, and return it to the oven. Bake until the bacon is crispy and golden.