

# Classic Christmas Sides

## Crispy Rosemary Roast Potatoes and Homemade Cauliflower Cheese

**Build Your Own Feast** The Night Before: 35–45 mins • The Day Of: 1 hour 30 mins -1 hour 45 mins • 1 of your 5 a day



Build Your Own Christmas Feast

### Rosemary Roast Potatoes



Potatoes



Plain Flour



Dried Rosemary

### Cauliflower Cheese



Cauliflower



Mature Cheddar Cheese



Unsalted Butter



Vegetable Stock Paste



Creme Fraiche



Plain Flour



Whether you're preparing for a big Christmas Day feast or simply planning a festive meal anytime in December, this recipe has you covered. In this recipe, you'll find helpful steps split between 'To do the night before' and 'To do on the day', perfect for spreading out the preparation (if you do want to just do it all in one day, that's also fine!).

**Scan the QR code** for an easy-to-follow **Christmas Day time plan**, created by Chef Mimi, designed to guide you through cooking all of your festive dishes with ease. If you've ordered other recipes from our Build Your Own Feast selection, they'll be included in the time plan too. **Happy cooking!**

**Pantry Items**  
Oil, Salt, Pepper



## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Peeler, saucepan, lid, baking tray, colander, bowl, grater and ovenproof dish.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	700g	900g	1400g
Plain Flour <b>13)</b>	37g	56g	75g
Dried Rosemary	1 sachet	2 sachets	2 sachets
Cauliflower**	1	2	2
Mature Cheddar Cheese** <b>7)</b>	60g	90g	120g
Unsalted Butter** <b>7)</b>	20g	30g	40g
Vegetable Stock Paste	10g	15g	20g
Crème Fraîche** <b>7)</b>	150g	225g	300g

Pantry	2P	3P	4P
Oil for the Roux*	1 tbsp	1½ tbsp	2 tbsp
Water for the Sauce*	200ml	300ml	400ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	868g	100g
Energy (kJ/kcal)	3875/926	446/107
Fat (g)	50.1	5.8
Sat. Fat (g)	28.2	3.3
Carbohydrate (g)	98.8	11.4
Sugars (g)	13.1	1.5
Protein (g)	24.0	2.8
Salt (g)	1.70	0.20

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7) Milk 13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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## Rosemary Roast Potatoes

### To do the Night Before:

**a)** Peel and chop the **potatoes** into 4cm chunks. Pop them in a large saucepan of **water**, ensuring they're completely submerged, and cover with a lid. Leave overnight at room temperature.

### To do on the Day:

**a)** Preheat your oven to **220°C/200°C fan/gas mark 7**. Pour enough **oil** into a deep baking tray to cover the bottom and pop into the oven.

**b)** Pop the large saucepan of **potatoes** (keeping the **water**) on high heat with **1 tsp salt** and bring to the boil. **Boil the potatoes** for 7-8 mins or until the edges are soft.

**c)** When ready, drain in a colander and sprinkle over some of the **flour (2p: 20g, 3p: 30g, 4p: 40g)** you'll need the rest of the **flour** for the **cauli cheese**. Shake to fluff up the **potatoes**, then carefully add them to the hot baking tray, turning in the **oil**.

**d)** Season with **salt**, sprinkle over the **dried rosemary**, then roast on the top shelf until golden, 45-50 mins. Turn halfway through. Serve in a large bowl.

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## Cauliflower Cheese

### To do the Night Before:

**a)** Cut the **cauliflower** into florets (like small trees), halving any large ones.

**b)** Pop the **cauliflower** onto a baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread them out in a single layer. Roast on the middle shelf until golden brown and tender, 18-20 mins. Turn halfway through.

**c)** Meanwhile, grate the **cheese**.

**d)** While the cauli roasts, melt the **butter** in a large saucepan on medium-high heat.

**e)** Once hot, stir in the **oil** (see pantry for amount) and some of the **flour (2p: 20g, 3p: 30g, 4p: 35g)**. Cook until it forms a paste, 1-2 mins - you've made a **roux!**

**f)** Stir in the **water for the sauce** (see pantry for amount) a little at a time, followed by the **vegetable stock paste**. Bring to the boil, then stir continuously and simmer until thickened, 1-2 mins.

**g)** Mix the **crème fraîche** into the **sauce**, then remove from the heat.

**h)** Stir the **roasted cauliflower** and **three quarters** of the **cheese** into your **creamy sauce** until well combined and all the **cheese** has melted. Add a splash of **water** if it's a little too thick. Taste and season with **salt** and **pepper** if needed.

**i)** Transfer the **cauliflower cheese** to an appropriately sized ovenproof dish. Sprinkle over the remaining **cheese**. Set aside to cool. Once cooled, cover and pop your **cauliflower cheese** into the fridge ready to be reheated tomorrow.

### To do on the Day:

**a)** Place the **cauliflower cheese** onto a baking tray and add to the middle shelf of your oven until golden and bubbling, 15-20 mins. Serve in the dish.

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