

# Ingredients



- 2 broccoli, cut into florets
  - 4 potatoes, chopped
  - 1 onion chopped
- 150g cheddar cheese, grated
  - 50g hard cheese, grated
    - 25g butter
    - 500ml chicken stock
  - 4 garlic cloves, chopped
  - 1 pinch of chilli flakes
    - 1 tsp mustard
    - 50ml cream
  - 1 pinch salt & pepper

# Method

1. Melt the butter in a large pan.
2. Add the onion and fry till soft but not coloured.
3. Add the garlic and chopped potatoes and stir through.
4. Add the broccoli and stock. Increase the heat, cover and bring to the boil.
5. Simmer for 25-30mins till the potatoes and veg are soft.
6. Take off the heat and carefully blend till smooth. Use the pot lid as a shield to prevent splashing.
7. Return the pot to a low heat and add the cheddar cheese and chilli flakes.
8. Add the parmesan.
9. Stir through till the cheese has melted then add the mustard.
10. Add the cream and the salt & pepper - adjust the seasoning if needed and serve with the part baked baguettes.