

Celery Au Gratin

9 stalks of Celery

Pinch of salt

280g cheddar cheese, grated

100g Parmesan, finely grated

120g plain flour

65g wholemeal breadcrumbs (Panko)

Pinch of salt and pinch of nutmeg

65g Butter

1125ml Milk

1 Tsp English mustard

Pinch nutmeg

INSTRUCTIONS

1. Break the celery into sticks and wash, cut into 2cm lengths and cook in the salted boiling water for 10 minutes, until just tender.
2. Heat the butter in a pan and stir in the flour. Add the pinch of nutmeg. Cook for 1 minute. Gradually add the milk and stir until thick and smooth.
3. Mix the breadcrumbs with the parmesan in a separate bowl and keep for the topping.
4. Add the mustard and cheddar cheese to the milk sauce and stir well.
5. Drain the celery and place in a greased ovenproof dish. Pour over the sauce and sprinkle the breadcrumbs over the top.
6. Place under a **preheated** hot grill for 5-7 minutes to brown the top. Serve immediately.