





INGREDIENTS

Bechamel

- 100g butter
- 100g plain flour
- 1L milk
- 100g mozzarella cheese, shredded
- Salt, pepper to taste

Mushroom Topping

- 2 tbsp olive oil
- 200g mushrooms (sliced)
- 1 sprig rosemary (finely chopped)
- 2 sprigs thyme (picked)
- 1 bay leaf
- 4 clove garlic (minced)



Prep Time: 15 min

Cooking Time: 0 min

Mushroom Topping

1. Add olive oil, thyme, rosemary, bay leaf and garlic to a fry pan. Sweat out until fragrant. Add in mushrooms and sauté over medium high heat until lightly browned and cooked through. set aside.

Bechamel

- 2. Place milk into a small pot and warm on the stove.
- 3. Whilst milk is warming, melt the butter in a saucepan and whisk in the flour to make a roux. Cook for roughly 2 minutes or until flour is cooked through (without clouring).
- 4. Remove from the heat and whisk in warmed milk making sure that you have no lumps.
- 5. Return to the heat and bring to the boil whilst whisking constantly.
- 6. Sauce will slightly thicken, then remove from heat and add shredded cheese. Whisk until smooth and it is now ready to be used.







