

Broccoli Cream

1 bunch young broccoli florets
3 tbsp snipped chives
1 cup grated cheese
3 eggs
Salt and pepper
1 1/2 cups cream or half and half
1/2 cup fresh breadcrumbs
2 tablespoons melted butter

Blanch broccoli in water for 2 minutes, drain, place in a pan, sprinkle chives and 2/3 of cheese over the broccoli. Beat the eggs with the seasoning, add cream and pour over broccoli, cover the pot and place in a cold oven, turn oven on to 425F for 30 minutes. Mix the remaining cheese and breadcrumbs, sprinkle over the broccoli and trickle the butter over. Cook uncovered for 10-15 minutes and until crisp and golden brown.