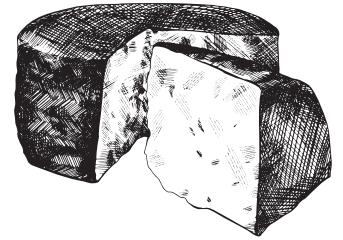




# Three Cheese Bake



Recipe by Georgina Griffin  
@ggbytheseasea

The ULTIMATE comfort dish!

1. Melt the butter in a saucepan over a medium heat.
2. Add the flour to the melted butter and stir quickly with a wooden spoon, allow to bubble but not go brown. Reduce the heat if needed.
3. Add in half the cream and stir until smooth.
4. Add in all your cheese and mix well. Keep mixing until the cheese melts and starts becoming thick with the cream and butter.
5. Add in the rest of the cream gradually until it becomes a thick but smooth liquid consistency.
6. Place in an oven proof ramekin and grind some black pepper on top and place under the grill until it starts to brown on top.
7. Place the chilli jam on top once out of the oven and serve with plenty of bread!

Prep time: less than 5 mins

Cook time: 15 minutes

Serving: 2 or 1 very hungry person

## INGREDIENTS

2tbs butter

1/2 tsp plain flour

50g cheese total (choose favourite hard cheeses)

150ml double cream

The Cornish Larder  
Chilli Jam