

*Taste is in our nature*



## **Cheese-topped swede casserole**

Serves 4

*I also make this and omit the topping, just add grated cheddar to half the breadcrumbs and stir it through the hot, tender swede and serve immediately.*

*Gruyere or any 'melty' cheese could replace the cheddar.*

*This dish works well served with roast beef, lamb or pork.*

*Try the same dish using cauliflower to replace the swede..*

### **INGREDIENTS:**

- 3 cups of 1cm cubed, peeled swede
- 3 tablespoons butter
- 1 teaspoon light brown sugar
- 1 cup fresh, coarsely grated breadcrumbs
- ½ cup tasty cheddar cheese, grated
- 1 tablespoon finely grated parmesan cheese
- 1 tablespoon finely chopped parsley
- pinch grated nutmeg
- salt and pepper

### **DIRECTIONS:**

Grease a 4-cup casserole dish.

Preheat the oven to 180°C.

Cook the vegetable in boiling, salted water until just tender.

Drain well and combine with 2 tablespoons of the butter, sugar and salt and pepper to taste.

Combine the breadcrumbs with the cheddar cheese and fold half a cup of that through the hot swede.

Pour into the prepared ovenproof dish.

Add the parmesan cheese, parsley, nutmeg and a grinding of black pepper to the remaining crumb mixture.

Melt the remaining butter and mix it through the breadcrumbs.

Scatter the breadcrumb mixture over the swede.

Bake for around 20 minutes or until the breadcrumbs are crisp and golden.

Serve hot.

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*Tassie swedes  
are definitely  
the swediest.*