

## SAVOURY CHEESE PUDDING

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### INGREDIENTS

200g Breadcrumbs, plus 40g for dusting  
250g Cheddar cheese, grated  
200g Eggs  
600ml Milk  
30g Knorr Professional Vegetable Bouillon Powder  
20g Colman's Dijon Mustard  
0.5g Ground nutmeg  
2g Cayenne pepper  
10g Butter

### METHOD

- In a bowl whisk together the eggs, milk, KNORR Professional Vegetable Bouillon Powder, COLMAN'S Dijon Mustard, nutmeg and cayenne pepper.
- Stir in the cheese and breadcrumbs and mix thoroughly.
- Grease the individual ramekins with butter and line with breadcrumbs.
- Fill the dishes with the cheese pudding mixture and cook at 180°C for 10 minutes or until just cooked through.
- Serve with mixed leaves.

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### Chef tips

Try adding bacon and/or fried onion to the mixture. This could be cooked in a large dish or tray, the cooking time will increase.