



Vegetable Pyramid

Culinary Love Recipe

Ingredients

- broccoli
- [Basic Cheese Sauce](#)
- 2 pastry sheets

Method

1. Boil broccoli until cooked.
2. While boiling broccoli, prepare [Basic Cheese Sauce](#).
3. Once broccoli and sauce ready, place both into a large bowl and ensure broccoli sufficiently covered.
4. Slice pastry sheets up into four equal quarters.
5. Spoon broccoli and cheese sauce on each quarter of pastry.
6. Fold pastry corners in so they meet in the middle and seal seams closed.
7. Bake pyramids in the oven on 200°C for 20 minutes, or until golden brown.

Variation

Exchange broccoli and cheese for mushrooms and garlic butter, or fried zucchini and mushrooms, or any of your favorite vegetable combinations.

