

Broccoli with Cheetos

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	cups	heavy cream
3	tablespoons	garlic - minced
2	tablespoons	shallot - minced
6		black peppercorn
1		bay leaf
1 1/2	cups	grated aged gouda
1/2	cup	grated parmesan cheese
		kosher salt
1 1/4	pounds	broccoli (about 2 large heads) cut into small florets, stems cut crosswise into
3	tablespoons	extra virgin olive oil
1	teaspoon	crushed red chile flakes
2	cups	original cheetos - crushed by hand

Make the cheese sauce: Heat cream, 2 tbsp garlic, shallots, peppercorns and bay leaf in a 2 qt saucepan over medium-high heat. Cook, stirring often, until reduced by half, about 6 minutes. Remove pan from heat, stir in cheeses until melted, and season with salt. Set a fine strainer over a small saucepan and strain sauce, discarding solids. Set aside and keep warm.

Bring a large pot of salted water to a boil over high heat. Add broccoli and cook, stirring, until crisp-tender, about 3 minutes. Drain broccoli, transfer to a bowl of ice water, and let chill. Drain and transfer to paper towels to dry; set aside. Heat oil in a 12" skillet over medium high heat. Add remaining garlic and chile flakes and cook until fragrant, 1 minute. Add broccoli and cook, stirring often, until just subtly browned, about 6 minutes.

To serve, spoon cheese sauce evenly among 6 warm serving bowls or small plates. Top sauce with broccoli and a generoud sprinkling of Cheetos. Serve immediately.