

Creamy Chokos

with Bacon

Type: Side Dish **Serves:** 30 tastes **Recipe source:** ABC Kitchen Gardener

EQUIPMENT: Chopping boards Knives Metric Measuring Cups & Spoons Metric Jug 2 Large Deep Saucepan TO SERVE 3 large serving bowls and tongs	INGREDIENTS: 6 Large chokos 3 Large rashers of bacon 1 cup of cream 12 green eshallots 1/2 teaspoon of basil 1/2 teaspoon of oregano 100g cheese
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What to do:

1. Wash, peel and slice chokos thinly.
2. Wash, dry and chop basil, oregano and green eshallots
3. Heat large saucepan with a drop of vegetable oil and cook the rashers of bacon until crisp. Once cooked, remove bacon from pan, set aside on paper towel. Do not wash pan - leave bacon fat in pan.
4. Get second saucepan and drain some of the bacon fat into the second pan.
5. Then divide choko's into the saucepan used for the bacon and the other pan and cook under tender. While cooking grate cheese.
6. Add the the cream, the chopped eshallots, basil, oregano and grated cheese dividing among the 2 pans
7. Stir and bring to boil, simmer for three minutes. Season with salt and pepper
8. Crumble cooled bacon into small pieces
9. Divide into 3 large serving bowls and sprinkle cooked bacon broken into pieces over the top