

Cauliflower Gratin

Ingredients

- 1 cauliflower cut into florets
- Kosher salt
- 4 Tbsp unsalted butter
- 3 Tbsp all-purpose flour
- 2 cups hot milk
- ½ tsp black pepper
- ¼ tsp grated nutmeg
- ¾ cup grated Gruyere, divided
- ½ cup freshly grated Parmesan
- ¼ cup fresh breadcrumbs



Preparation

1. Preheat the oven to 375°
2. Cook the cauliflower florets in a large pot of boiling salted water for 5-6 minutes, until tender but still firm, then drain
3. Melt 2 tablespoons of butter in a medium saucepan over low heat
4. Add the flour, stirring constantly with a wooden spoon for 2 minutes
5. Pour the hot milk into the butter-flour mixture and stir until it comes to a boil, whisking constantly, for 1 minute, or until thickened
6. Off the heat, add 1 teaspoon of salt, the pepper, nutmeg, ½ cup of Gruyere, and the Parmesan
7. Pour one third of the sauce into the bottom of an (8 x 11 x 2) inch baking dish
8. Place the drained cauliflower on top and then spread the rest of the sauce evenly on top
9. Combine the breadcrumbs with the remaining ¼ cup of Gruyere and sprinkle on top
10. Melt the remaining 2 tablespoons of butter and drizzle over the gratin
11. Sprinkle with salt and pepper
12. Bake for 25 to 30 minutes, until the top is browned
13. Serve hot or at room temperature