



FARMERS MARKET

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Cauliflower Gratin –

1 (3-pound) head cauliflower, cut into large florets
Kosher salt
4 tbl. (1/2 stick) butter, divided
3 tbl. all-purpose flour
2 cups hot milk
½ tsp. freshly ground black pepper
¼ tsp. grated nutmeg
¾ cup freshly grated Gruyere or Swiss cheese, divided
½ cup freshly grated Parmesan
¼ cup fresh bread crumbs

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

Credit: Ina Garten