

# Cauliflower Gratin

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	pounds	head of cauliflower - cut into florets
		kosher salt
4	tablespoons	unsalted butter
3	tablespoons	all-purpose flour
2	cups	hot milk
1/2	teaspoon	black pepper
1/4	teaspoon	grated nutmeg
3/4	cup	grated Gruyere
1/2	cup	grated Parmesan cheese
1/4	cup	fresh bread crumbs

Preheat oven to 375.

Cook the florets in a large pot of boiling salted water for 5 to 8 minutes, until tender but firm.

Melt 2 tablespoons 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 pan and stir until boiling. Boil, whisking constantly, for 1 minute or until thickens. Off heat, add 1 tspn of salt, the pepper, nutmeg, 1/2 cup gruyere, and the Parmesan.

Pour 1/3 cup of sauce on the bottom of an 8x11x2 baking dish. Place drained cauliflower on top and then spread the rest of the sauce evenly on top. Combine bread crumbs and remaining 1/4 cup gruyere and sprinkle on top. Melt remaining butter and drizzle over top. Sprinkle with salt and pepper. Bake 25 to 30 minutes until browned.