

Cauliflower Gratin

RECIPE LIGHTLY ADAPTED FROM THE BAREFOOT CONTESSA



Ingredients

2 1/2 - 3 lbs Southwestern Produce Cauliflower
Kosher salt
4 tablespoons (1/2 stick) unsalted butter, divided
3 tablespoons all-purpose flour
2 cups hot milk
1/2 teaspoon freshly ground black pepper
1/4 teaspoon grated nutmeg
1 1/2 cups freshly grated Gruyere, divided
1/2 cup freshly grated Parmesan
1 cup fresh bread crumbs

Directions

1. Preheat oven to 350°F.
2. Cook the cauliflower florets in a large pot of boiling salted water for just a few minutes, until tender but still firm. Drain.
3. Meanwhile, melt 2 tablespoons 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 teaspoon of salt, the pepper, nutmeg, 1/2 cup of the Gruyere, and the Parmesan.
4. Pour 1/3 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. Sprinkle the bread crumbs and remaining cup of Gruyere on top. Melt the remaining 2 tablespoons of butter and drizzle over the gratin. Sprinkle with salt and pepper. Bake for 25 to 30 minutes, until the top is browned. Best served hot or at room temperature.