

Cauliflower Gratin



Recipe courtesy of Ina Garten

Show: Barefoot Contessa Episode: Night Before Dinner From: Barefoot in Paris



Level: Easy

Total: 50 min

Prep: 20 min

Cook: 30 min

Yield: 4 to 6 servings

Ingredients:

- 1 (3-pound) head cauliflower, cut into large florets
- 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
- 3/4 cup freshly grated Gruyere, divided
- 1/2 cup freshly grated Parmesan
- 1/4 cup fresh bread crumbs

Directions:

- 1 Preheat the oven to 375 degrees F.
- 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 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. Combine the bread crumbs with the remaining 1/4 cup of Gruyere and sprinkle 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. Serve hot or at room temperature.



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