

LEEK & CAULIFLOWER GRATIN



Moderate



60 minutes



Side



04 Servings

INGREDIENTS

1 cauliflower, sliced into steaks
4 tablespoons butter
2-3 Leeks, halved-sliced and washed
2 cloves garlic, sliced
4 tablespoons plain flour
1½ cups double cream
1½ cups vegetable stock
1 teaspoon sea salt
½ teaspoon white Pepper
½ teaspoon grated nutmeg + more for sprinkling
1 cup cheddar/gruyere cheese, shredded
¼ cup parmesan



COOKING STEPS

Preheat the oven to 425°F.

Slice the cauliflower and arrange the steaks in a 9x13 baking pan. Drizzle some olive oil over the steaks and season them with salt and black pepper. Roast the steaks in the preheated oven for 20-25 minutes, or until they begin to brown slightly.

While the cauliflower is roasting, in a medium saucepan heated over medium heat, melt the butter and cook the leeks until soft, about 10 minutes. Add in the garlic and cook 30-45 seconds more. Whisk in the flour to form a roux, cook for about 1 minute. Whisk the cream, stock, salt, pepper and nutmeg in and bring the mixture to a simmer. Simmer 2-3 minutes, stirring often, until thick. Stir in the cheddar/gruyere and parmesan, reserving a handful of cheddar/gruyere for the top.

Remove the roasted cauliflower from the oven and pour the sauce over the top. Finish with the reserved cheese and return the pan to the oven for 10-15 minutes longer. When the gratin is bubbling and has browned slightly on top, it is done. Remove it from the oven and let it rest for 10 minutes before serving. Top with a sprinkle of salt and more nutmeg.