

CHEDDARY CAULIFLOWER GRATIN



Moderate



40 minutes



Lunch/Side



04 Servings

INGREDIENTS

1 cauliflower
2 tbsp butter
2 cloves garlic, minced
2 tbsp plain flour
1½ cups milk
2 cups grated cheddar
½ cup parmesan
salt
ground black pepper
Freshly chopped parsley
(optional)



COOKING STEPS

Preheat oven to 375°/180C fan and butter a medium casserole dish. In a large pot of boiling salted water, cook the cauliflower for 3 minutes. Use a slotted spoon to transfer to a bowl of ice water to cool. Drain, then lay cauliflower out on a baking sheet lined with paper towels to let dry completely.

In a large pan over medium heat, melt the butter. Add the garlic and cook until fragrant, about 1 minute. Whisk in the flour and cook until flour is golden and starts to bubble, about 1 minute more. Add milk slowly and stir until mixture comes to a simmer. Boil until slightly thickened, about 1 minute.

Turn off the heat and add 1 cup cheddar and parmesan. Stir until the cheese has melted, then season with salt and pepper.

Add about half the cauliflower to a prepared pan, then pour in half of the creamy mixture. Repeat with the remaining cauliflower and creamy mixture, then top with the 1 cup of cheddar.

Bake until bubbling and golden on top, about 25 minutes.

Garnish with parsley (optional) and serve.