

Cauliflower Gratin

- 1 large head cauliflower
- 2 tablespoons butter
- 2 tablespoons flour
- 1 1/4 cups milk
- Salt and pepper to taste
- 2 cups shredded Gruyère cheese
- 1/2 cup grated parmesan cheese
- 1/4 cup panko bread crumbs

Trim the cauliflower and cut into florets. Steam the cauliflower in a large pot with a little water over medium-low heat until tender (or microwave with a little water until tender). Drain well and blot with paper towels to remove excess moisture. In a medium saucepan, melt butter. Whisk in flour and cook for a minute or two. Whisk in milk and bring to a boil. Cook for 3-4 minutes, allowing sauce to thicken. Season with salt and pepper to taste. Place drained cauliflower in a casserole dish sprayed with vegetable spray. Combine cheeses in a small bowl and top cauliflower with half of the cheese. Pour the white sauce over the cheese. Top with remaining cheese and breadcrumbs. Bake at 350 degrees for 20-30 minutes until bubbly and golden brown on top. You may need to broil the top for a minute at the end, if not browned.