

Cauliflower-Goat Cheese Gratin

Author: Bobby Flay, Food Network 12/09

Carolyn T's
Main Cookbook

Servings: 7



Notes: The baking time will depend on how large or small you cut the cauliflower. If small, less time, obviously. Next time I make this I'm going to add about a tablespoon of flour to the cheeses (to help thicken the cream).

Description: From Bobby Flay

1. Preheat oven to 400 degrees F.
2. Layer the cauliflower, heavy cream, and the 3 cheeses in a medium casserole dish. Season with salt and pepper. Roast for 45-75 minutes or until the cauliflower is soft and the sauce has thickened slightly. Remove from the oven and let rest for 10 minutes before serving.

Cook's Note: Recipe can be doubled and made in a roasting pan.

1 head cauliflower, cut into florets
1 1/4 cups heavy cream
1/2 pound Monterey Jack cheese, coarsely grated
2 cups Parmigiano-Reggiano cheese, grated
6 ounces goat cheese, cut into small pieces
Salt and freshly ground pepper

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 381 Calories; 34g Fat (80.0% calories from fat); 17g Protein; 3g Carbohydrate; trace Dietary Fiber; 113mg Cholesterol; 279mg Sodium. Exchanges: 2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 5 1/2 Fat.

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