

# Cauliflower au Gratin

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*1 large head cauliflower, cut into small florets, stems reserved*

*2 tablespoons grated Parmesan cheese*

*1 tablespoon fresh chopped chives*

*2 tablespoons butter  
1 tablespoon shallot, chopped*

*1 tablespoon garlic, minced*

*1 cup vegetable broth*

*1 cup whole milk*

*2 tablespoons prepared horseradish*

*1/2 teaspoon salt*

*1/2 teaspoon black pepper*

*1/2 cup shredded Gruyere cheese*

*chopped chives (for garnish)*

Chop the cauliflower stems and one-half cup of florets into small pieces. Reserve.

Bring a large pot of lightly salted water to a boil. Add the whole cauliflower florets. Cook, uncovered, until crisp-tender, 4 to 5 minutes. Drain. Place the florets in a bowl. Add the Parmesan and chives. Toss to coat.

Preheat the oven to 425 degrees.

In a large skillet over low heat, melt the butter. Add the shallot, garlic and reserved chopped cauliflower. Cook, stirring, until tender but not brown, 3 to 5 minutes. Pour in the broth. Bring to a boil. Cook over high heat until the broth evaporates completely, 8 to 10 minutes. Remove from the heat.

Pour the milk into the skillet. Puree' with an immersion (or transfer to a blender and blend) until smooth. Stir in the horseradish, salt and pepper. Add the puree'd mixture to the bowl with the cauliflower floret-Parmesan mixture. Toss to coat. Transfer to a nine-inch square baking dish. Top with Gruyere.

Bake, uncovered, until golden brown, about 25 minutes.

Garnish with chives, if using.

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Per Serving (excluding unknown items): 623 Calories; 38g Fat (54.1% calories from fat); 22g Protein; 52g Carbohydrate; 7g Dietary Fiber; 106mg Cholesterol; 3359mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 2 Vegetable; 1 Non-Fat Milk; 7 1/2 Fat; 0 Other Carbohydrates.