

## CAULIFLOWER AU GRATIN

*(Secrets of Success, Michael Bauer)*

1 large head of cauliflower. florets  
separated, stems diced  
juice of 1/2 lemon  
salt  
1 + 1/2 T olive oil  
1 T minced shallots  
1 T minced garlic  
1 cup water  
1 cup heavy cream (*or half cream / half milk*)  
1/2 T prepared horseradish  
ground black pepper  
1/2 cup grated Gruyere cheese



### *To prepare the florets:*

Fill a bowl with water, add the lemon juice, and place the cauliflower florets inside, allowing it to sit for 2 minutes. Drain. Transfer them to a pan with salted boiling water and cook for about 7 minutes, until just starting to get tender. Drain, place in an oven-proof serving dish. Alternatively, you can steam the florets, which works very well.

### *To prepare the creamy base:*

Heat the oil in a sautee pan, add the diced cauliflower stems, the shallots, and the diced garlic, and cook for a few minutes, until tender. Add the water and cook, uncovered, for 5 more minutes, until reduced by half. Remove from heat and add the cream. Transfer to a blender, add the horseradish, and puree until smooth. Taste and adjust seasoning with salt and pepper.

Pour the cream over the florets and stir. Top with the grated cheese and bake in a 425F oven until golden brown and bubbly, around 25 minutes.