

## Mayor Bill's Cauliflower Gratin

### Ingredients:

1 large cauliflower, broken into florets  
Kosher salt  
4 tablespoons (1/2 stick) unsalted butter, divided  
2-3 cloves garlic, minced  
3 tablespoons all-purpose flour  
2 cups milk, heated  
1/2 teaspoon freshly ground black pepper  
1/4 teaspoon grated nutmeg  
3/4 cup freshly grated Gruyere or sharp white cheddar  
3/4 cup freshly grated Parmigiano Reggiano, divided  
1/4 cup fresh bread crumbs

### Directions:

Preheat oven to 375 degrees.

Steam the cauliflower florets in a steamer basket over a large pot of boiling water for 4-5 minutes until tender but still firm.

In a medium saucepan over medium heat, melt 2 tablespoons of the butter. Add the garlic and sauté for 30 sec to 1 minute until fragrant. Add the flour, whisking constantly for 2 minutes. Pour the hot milk into the flour mixture, and stir until it comes to a slight boil, whisking constantly for 1 minute, or until thickened. Off heat, add 1 teaspoon of salt or more to taste, pepper, nutmeg, Gruyere, and 1/2 cup of the Parmigiano.

Butter a 11 by 2-inch casserole dish, and pour 1/3 of the sauce into the bottom. Place the drained cauliflower on top of the sauce, and pour the rest of the sauce evenly over the top. Combine the bread crumbs with the remaining 1/4 cup of Parmigiano, and sprinkle evenly over the top of the gratin. Melt the remaining 2 tablespoons of butter, and drizzle over the top. Sprinkle lightly with flaky sea salt and fresh ground pepper. Bake for 25 to 30 minutes, until the top is golden brown. Let gratin stand 5 minutes before serving.