

CAULIFLOWER-GOAT CHEESE GRATIN

Source: Bobby Flay's Boy Meets Grill

Prepared by: Nancy Kenner, October 2016

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

Preheat oven to 400 degrees F.

Layer the cauliflower, heavy cream, and the 3 cheeses in a medium casserole dish. Season with salt and pepper. Roast for 20 to 30 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 Notes:

I wouldn't change anything and I would make it again.

