



Cauliflower Gratin with Black Truffles

Servings: 4

Active cooking time: 1 hour 15 minutes

Ingredients

2 ½ cups	Whole Milk
2 each	Shallot, whole
2 each	Garlic, individual clove whole
1 each	Clove, whole
1 each	Bay Leaf
1 each	Thyme, fresh
1 Sprig	Thyme, fresh
3 each	Black Peppercorns
3 Tablespoon	Butter, whole
3 Tablespoon	Wondra Flour
1 head	Cauliflower, rinsed, stemmed, trimmed and cut down into pieces
To Taste	Kosher Salt
1 ¼ cup	Gruyere cheese, grated
¼ cup	Parmesan cheese, grated
1 cup	Japanese Bread Crumbs
¼ bunch	Flat leaf parsley rough chopped
¼ cup	Black Truffle Shavings (optional)

Method of Preparation

1. Preheat the oven to 375°F.
2. Grease a small gratin dish with butter or olive oil.
3. In a medium sauce pan combine the milk, shallot, garlic, clove, bay leaf, thyme and black peppercorns. Heat to a simmer and hold for 10 minutes then turn off the heat and let sit another 10 minutes.
4. In a small sauce pan, combine the butter and flour. Cook over low to medium heat for 10 minutes until light brown in color.
5. Blanch the cauliflower in boiling salted water for 3 minutes. Drain liquid and cool cauliflower immediately.
6. Strain the milk base sauce and reserve the liquid. Ladle the milk one ladle at a time into the butter and flour mixture. Stir frequently as you add the milk to incorporate completely. Once incorporated, simmer the sauce until it thickens slightly.
7. Remove the sauce from the heat and add 1 cup of the gruyere cheese and all of the parmesan cheese. Once the cheese has melted into the sauce, add the cauliflower and adjust the seasoning.
8. Place the mixture in the gratin dish.
9. Top with bread crumbs and remaining Gruyere cheese. Bake in the oven for about 30 minutes or until the sauce is hot and bubbly and the top is a nice golden brown.
10. Garnish with chopped parsley, black truffle shavings and serve.