

## Cauliflower with cheese



59:04

This recipe is available for:

- Convotherm mini

Accessories:

1/1 GN Granite enamelled tray, 60 mm deep, 3013030

PROFILE

- Chilled 4°C
- 2 Portions
- From Raw

Steam

00:15 | -

2

Combi-steam

00:25 | -

**Stage 1**  
100 °C

**Stage 2**  
160 °C

RECIPE

### Ingredients

1	pcs	Cauliflower, fresh
1	tbs	Butter
20	g	Flour
250	g	Cauliflower Stovk
1	pcs	Eggyolk
5	tbs	Cream
120	g	Cheese, grated
1	pinch	Salt
1	pinch	Pepper
1	pinch	Nutmeg

### 1. Food Preparation

Prepare the cauliflower and place it on a granite enameled tray. Steam in the oven for about 15 minutes until firm to the bite. Melt the butter and prepare a roux with the flour. Pour 250 ml of the cauliflower stock and simmer gently until the flour taste is gone, season. Make a liaison with the cream and the egg yolk and add.

### 2. Cooking Instruction

Pour the sauce over the cauliflower and sprinkle with cheese. bake the whole thing in the Convotherm for about 25 minutes.

### 3. Food Serving Instruction

Cauliflower au gratin can be served with boiled potatoes together as a vegetarian dish or as a vegetable side dish. Depending on the taste and side dishes, the type of cheese can be varied.