

Danish Cauliflower Gratin

Serves 4 to 6

Ingredients

- 1 (3-pound) head of cauliflower, cut into large florets
- kosher salt
- 4 Tbsp. (½ stick) butter
- 6 Tbsp. all-purpose flour
- 3 cups hot milk
- ½ tsp. freshly ground black pepper
- ¼ tsp. grated nutmeg
- ¾ cup grated Gruyère cheese
- ½ cup grated Parmesan cheese
- ¼ cup fresh bread crumbs
- 4 eggs

Instructions

1. Preheat the oven to 375 degrees F.
2. Cook the cauliflower florets in a large pot of boiling salted water for 5 to 6 minutes, until tender but still firm. Drain.
3. Meanwhile, melt 4 tablespoons of the butter in a medium saucepan over low heat.
4. Add the flour, stirring constantly with a wooden spoon for 2 minutes.
5. Pour the hot milk into the butter-flour mixture and stir until it comes to a boil.
6. Boil, whisking constantly, for 1 minute, or until thickened.
7. Off the heat, add 1 teaspoon of salt, the pepper, nutmeg, ½ cup of the Gruyère, and the Parmesan cheese. Cool down sauce and add 4 egg yolks, then carefully fold 4 beaten egg whites.
8. Place the drained cauliflower on the bottom of an 8 x 11 x 2-inch baking dish and then pour the sauce over.
9. Combine the breadcrumbs with the remaining ¼ cup of Gruyère and sprinkle on top.
10. Melt the remaining 2 tablespoons of butter and drizzle over the gratin.
11. Bake for 36 to 40 minutes, until the top is browned. Serve hot or at room temperature.

