

Recipe

Cauliflower Gratin

By

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Ingredients

For béchamel Sauce

- Butter - 2 tbsp
- Flour - 2 tbsp
- Milk - 1 cup
- Salt and pepper to taste

For cauliflower gratin

- Cauliflower (cut into florets) - 1 head
- Cheese (shredded) - 1 ½ cups

Preparation

For béchamel Sauce

1. Heat the butter in a small sauce pan on medium-low heat until melted.
2. Add the flour and stir continuously until it is smooth.
3. Then add the milk and stir until smooth.
4. Add salt and pepper.
5. Reduce the heat to low and cook for another 5 minutes. And keep aside.

For cauliflower gratin

1. Boil the cauliflower with enough water until just tender, about (6-8 minutes).
2. Drain the cauliflower and place it in a baking dish.
3. Pour the béchamel sauce over the cauliflower and top along with the shredded cheese.
4. Bake in a preheated 350F oven until golden brown on top.
5. Remove from oven and serve.

Serves

3-4 Persons

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