

ULTIMATE CAULIFLOWER CHEESE

Mark Drummond, Holborn Dining Room Head Chef

Ingredients

Serves four

2 Cauliflowers (cut into florets)	60g Gruyere (grated)
45g Unsalted butter	50g Parmesan (grated)
45g Plain flour	2tsp Worcestershire sauce
1 Pint of milk	2tsp English mustard
60g Mature Cheddar (grated)	Handful Breadcrumbs

Preparation Method:

1. Preheat the oven to 7 or 220°C.
2. In a pan boil the cauliflower florets for 5 minutes, strain well and place into an ovenproof dish.
3. In a saucepan, place the milk, butter and flour and bring to boil. Whisk well until the butter has melted and the flour is incorporated. Lower the heat to simmer.
4. Cook until the sauce becomes thick and coats the back of a spoon.
5. Take off the heat add 2/3 of the cheeses, the mustard, the Worcestershire sauce, salt and pepper.
6. Pour the sauce over the cauliflower, scatter the remaining cheese on the top and finish with the breadcrumbs.
7. Bake for 20 minutes until golden.