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Cauliflower Gratin

(aka Cauliflower "mac" and Cheese)

1 large head of Cauliflower (cut into bite size pieces)
6 Tbs Butter
1/3 cup cornstarch
3 cups Unsweetened Coconut Milk heated (SOdelicious is my favorite brand)
2 cups shredded Mozzarella (Kraft brand is naturally lactose free)
4 cups shredded sharp cheddar
salt and pepper to taste
optional - a couple of shakes of hot sauce

Heat oven to 350. Put cauliflower into a casserole or gratin dish and drizzle with olive oil and sprinkle with salt and pepper. Roast in the oven for 20 mins or until tender.

Meanwhile make the bechamel (aka cheese sauce) - melt the butter in a medium saucepan. Whisk in the cornstarch until smooth. Slowly put in the heated coconut milk, whisking constantly. Cook over medium heat stirring constantly until very thick. Remove from heat and add all the mozzarella and 2 cups cheddar. Stir until cheese melts. Season to taste with salt & pepper and hot sauce (if using).

Pour the bechamel over the roasted cauliflower and stir to combine. Sprinkle the remaining 2 cups of cheddar over the top and cover the dish with tin foil. Bake at 350 for 20 mins, then uncover and bake an additional 5 mins until cheese is all melted and the dish is bubbling. Serve hot!

Wine Pairing Recommendation

A super buttery Chardonnay such as La Crema. If you want to splurge a bit more, go with a bottle of Neyers (it's worth every penny). This is a dish I think pairing "like with like" works best. The buttery wine is amazing with this creamy cheesy dish! Cheers!!