

ROASTED CAULIFLOWER GRATIN

½ head of cauliflower, cut into bite size pieces
2 tablespoons flour
2 tablespoons butter
½ cup milk
½ cup dry white wine
¼ cup freshly grated Romano cheese
Panko bread crumbs
Olive oil
Salt and pepper

Drizzle the cauliflower with olive oil, and season to taste with salt and pepper. Roast at 400 degrees for 20-30 minutes, until easily pierced with a fork and nicely browned on the edges. Transfer the cauliflower into a baking dish and set aside.



In a medium saucepan, over medium-high heat, melt the butter. Whisk in the flour, and cook, stirring constantly, for 1-2 minutes. Whisk in the milk and wine, and cook, stirring, until it thickens to your desired consistency. Take the sauce off of the heat, stir in the cheese, salt, and pepper. Pour the sauce over the cauliflower.

In a small bowl, mix some Panko breadcrumbs (use as much as you want for the top of the gratin) with some olive oil. The idea is to get the breadcrumbs coated so that they brown nicely in the oven. Sprinkle the Panko over the cauliflower. Bake at 400 degrees until the top is browned, about 15-20 minutes.

Recipe courtesy of Jennifer Raper, www.kitchenpsycho.com