

Roasted Cauliflower with Gruyere Sauce and Pine Nuts

It's all about the SAUCE! Make a double batch because this keeps in the fridge for at least a week. Use it on anything that you would put cheese on! (All vegetables including potatoes, broccoli, Brussels sprouts, squash, etc.) It's also a *fabulous* pasta sauce!



Toss fresh cauliflower florets in a bit of olive oil to coat. Spread in a single layer onto a sheet pan and roast at 400 degrees until tender and caramelized.
Top with Gruyere Sauce and toasted pine nuts.

Gruyere Sauce. (This can be halved)

6 oz of extra sharp cheddar, grated
12 oz grated gruyere
3 cups whole milk
1 cup dry white wine
7 Tbsp of butter, divided
4 Tbsp flour
1 Tbsp mustard powder
2 Tbsp Grey Poupon or other Dijon mustard
½ cup minced onion or shallot
½ tsp paprika
2 tsps salt
½ tsp white pepper
1 bay leaf
1 Tbsp white truffle oil (Optional)
1 tsp tobasco
ground nutmeg (optional)

In a large sauce pan sauté the shallots in 3 Tbsp of butter. Add the flour whisking constantly. Then add half the paprika, the mustard powder, salt, white pepper, nutmeg and bay leaf, and cook for 2 or 3 minutes. Then slowly add the milk and wine, whisking constantly. Cook until it thickens and then stir in the cheeses and Grey Poupon. Finally off heat stir in the truffle oil if using.
Pour over roasted cauliflower or broccoli and top with toasted pine nuts!