Cauliflower and Goat Cheese Gratin

Makes about twelve 4oz. portions

Ingredients

1 ½ lb. – Fresh Cauliflower
2 cups – Heavy Whipping Cream
8 oz. (2 cups) – Shredded Monterey Jack Cheese
7 oz. (about 2 cups) – Shredded Parmesan Cheese
6 oz. – Soft Goat Cheese
1 tsp. – Iodized Salt
½ tsp. – Ground Black Pepper

Preparation

Step one:
Preheat oven to 400°F

Step two:
Layer cauliflower florets, heavy cream, and the three cheeses in a full-sized pan. Season with salt and pepper.

Step three:
Roast for 20 minutes until cauliflower is soft and sauce has thickened slightly. Let rest for a few minutes before serving.