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FAVORITE RECIPE  
SERIES

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## CAULIFLOWER AND GOAT CHEESE GRATIN

**Makes about twelve 4oz. portions**

### Ingredients

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- 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

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#### Step one:

Preheat oven to 400°F

#### Step two:

Layer cauliflower florets, heavy cream, and the three cheeses in a fullsized 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.