

Cauliflower, leek and blue cheese gratin



<https://www.deliciousmagazine.co.uk/recipes/cauliflower-leek-and-blue-cheese-gratin/>

Serves 4 Hands-on time 25 min, oven time 30 min

Ingredients

- 2 large leeks, trimmed and sliced
- Leaves from a few thyme sprigs
- 1 large cauliflower, sliced into florets
- Good grating nutmeg
- 40ml olive oil, plus extra for greasing
- 40g plain flour
- 400ml milk
- 50g strong vegetarian British blue cheese (such as Stilton)
- 25g fresh breadcrumbs
- 10g flaked almonds

Method

1. Lightly grease a 1 litre ovenproof dish with olive oil. Heat a little more oil in a pan and fry the leeks for 15 minutes with the thyme leaves.
2. Meanwhile, bring a pan of lightly salted water to the boil. Add the cauliflower to the pan and boil for 2 minutes. Drain the cauliflower and toss with the leeks, add a good grating of nutmeg, season, then tip into the dish.
3. Heat the oven to 200°C/fan180°C/gas 6. Heat 40ml olive oil in the pan, stir in the flour and cook for 1 minute. Gradually stir in the milk, then crumble in the cheese. Stir until melted. Taste,

season, then pour over the veg.

4. Toss the fresh breadcrumbs in olive oil, then sprinkle over the gratin along with the flaked almonds. Bake for 30 minutes or until golden.

Option:

1. some mushrooms and pepper to go with the leeks, paprika instead of nutmeg and replaced the milk with double cream, a tbs of wholgrain mustard and splash of sherry for a decadent feast

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