

45 minutes

Serves 4

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Ingredients:

- 3-4 (300g each) heads cauliflower, quartered
- Salt and milled pepper
- Glug oil
- Handful sage and thyme
- ¼ cup (60ml) butter
- ¼ cup (60ml) flour
- 2 cups (500ml) milk
- Grating nutmeg
- 200g PnP Emmenthal cheese, grated
- 200g PnP Gruyere cheese, grated
- 200g PnP vintage mature cheddar cheese, grated
- Crusty bread, for serving (optional)

Method:

1. Preheat oven to 200°C.
2. Place cauliflower chunks in a deep oven-proof dish, season, coat in oil and roast for 20-23 minutes until it starts to brown.
3. Prepare sauce by melting butter in a pot, whisk in the flour and cook for 1 minute.
4. Gradually add milk while whisking. Boil for 3-5 minutes.
5. Add the cheeses, grate in some nutmeg, if using, and mix until the sauce is smooth and velvety.
6. Top roasted cauliflower with herbs and pour sauce over the roasted cauliflower.
7. Increase oven to 220°C and bake for another 8-12 minutes.  
Serve warm out of the oven.

GOOD IDEA: Works great scattered with herby breadcrumbs on top!