



The Edible Garden

Recipe featured at the *Cooking for Kids* demonstration,
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Cauliflower Gratin with Gruyere and Hazelnuts*

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Ingredients

1 medium head cauliflower
½ cup crème fraiche
¾ cup grated gruyere cheese
Salt and pepper to taste
3 tablespoons breadcrumbs
3 tablespoons hazelnuts, roasted and chopped
Pinch of chopped chives

Instructions

1. Preheat oven to 375 degrees Fahrenheit. Spread hazelnuts on baking sheet and roast until browned, about 6 to 8 minutes. Remove and let cool. Place hazelnuts in kitchen towel and rub together to remove skins. Chop hazelnuts coarsely and set aside.
2. Cut cauliflower into small, individual florets. Boil the cauliflower in heavily salted water for 5 minutes or until soft, but not mushy. Remove cauliflower and pat dry with a kitchen towel.
3. Place cauliflower in a buttered baking dish and toss with creme fraiche and half of the grated gruyere. Add salt and pepper to taste. Sprinkle the remaining gruyere on top along with breadcrumbs and hazelnuts.
4. Bake the dish on the center rack for 20 to 25 minutes or until the cheese has melted and crumbs are golden brown. Garnish with chopped chives and serve.

*Adapted from whatscookingamerica.net