

## Mashed Cauliflower Gratin

1 medium head cauliflower, chopped or cut into florets  
2/3 cup heavy cream  
2 tablespoon butter  
1 tablespoon mustard  
1 pinch nutmeg (about 1/8 tsp)  
salt and pepper to taste  
2 eggs (3 eggs for custard-like)  
1 ½ cup shredded gruyere or cheddar cheese  
2 tablespoons Arrowroot (powder)  
2 tablespoons cold water

Preheat oven to 350° F.

1. Steam cut cauliflower until fork-tender
2. Blend cauliflower with the cream, butter, salt, pepper, mustard, nutmeg. A stick blender works well, but you can use a regular blender or food processor. (Love my Ninja for this!)
3. Add eggs, mix, then blend in 1 cup of the cheese.
4. Separately, mix arrowroot with cold water until smooth.
5. Add to other ingredients. Mix well.
6. Pour into a casserole dish, and sprinkle with remaining cheese.
7. Bake about 30-40 minutes, until top is golden brown. Exact time will vary by the shape of the baking dish.

