

Sformato di cavolfiore Cauliflower gratin

This is guaranteed to please everyone who does not eat cauliflower!

Ingredients for 4 people

600 g cauliflower, trimmed, divided into florets, the stalk peeled if necessary and cut into fine slices

cook until soft in salted water, drain and leave to drain well

Meanwhile mix in a bowl:

400 g Ricotta

2 eggs

100 g parmesan, grated, or parmesan and pecorino mixed

1 tsp lemon zest

freshly grated nutmeg, salt, pepper, a small pinch of cumin and a small pinch of peperoncino

In a large bowl crush the cauliflower with your hands (if you like, you can also purée it) then mix in the cheese-and-egg mixture and season it.

Oil a gratin dish well, «line» it with fresh breadcrumbs, fill in the mixture and cover it well with breadcrumbs and parmesan. Plenty of small flakes of butter on top.

Gratinate in the oven, about 30 minutes at 180 degrees.

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VERONICA'S TIP

The grated lemon zest is not a classic ingredient. But it makes the dish «fresher». The same goes for the cumin and the peperoncino.

In the Maremma you would serve a meat dish with it. But for us it is a delicious main course. A crusty piece of bread with it and a salad beforehand!