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# Cauliflower Au Gratin

by **MAKINZE GORE** PUBLISHED: AUG 29, 2019**YIELDS:****6** serving(s)**PREP TIME:****15** mins**TOTAL TIME:****55** mins

## Ingredients

1 large head cauliflower

2 **tbsp.** butter, plus more for pan

2 cloves garlic, minced

2 **tbsp.** all-purpose flour

1 **1/2 c.** whole milk

2 **c.** shredded Gruyère, divided

1/2 **c.** freshly grated Parmesan

2 **tsp.** freshly chopped thyme

Kosher salt

Freshly ground black pepper

Freshly chopped parsley, for garnish

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## Directions

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### Step 1

Preheat oven to 375° and butter a medium casserole dish. In a large pot of boiling salted water, cook cauliflower for 3 minutes. Use a slotted spoon to transfer to a bowl of ice water to cool. Drain, then lay cauliflower out on a baking sheet lined with paper towels to let dry completely.

### Step 2

In a large skillet over medium heat, melt butter. Add garlic and cook until fragrant, about 1 minute. Whisk in flour and cook until flour is golden and starts to bubble, about 1 minute more. Add milk slowly and stir until mixture comes to a simmer. Boil until slightly thickened, about 1 minute.

### Step 3

Turn off heat and add 1 cup Gruyère, Parmesan, and thyme. Stir until cheese has melted, then season with salt and pepper.

**Step 4**

Add about half the cauliflower to prepared pan, then pour in half of the cream mixture. Repeat with remaining cauliflower and cream, then top with remaining 1 cup of Gruyère.

**Step 5**

Bake until bubbly and golden on top, about 25 minutes.

**Step 6**

Garnish with parsley and serve warm.