



# CAULIFLOWER

## ROASTED | GRATINATED

**Ingredients:**

1 cauliflower  
500 ml whole milk  
25 gr butter  
25 gr flour  
150 gr gr grated Gruyère cheese

**Supplies:**

Shichirin  
Binchotan  
sauspan

**Kamado set up:**

direct heat

**PREP TIME**

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it get to temperature well. When the Shichirin is up to temperature, place the grill.

**PREPARATION**

Cut a slice about 3 cm thick from the cauliflower and cook it for 2 minutes, then cool it with ice water.

For the cheese sauce, grab a sauce pan. Melt butter and add flour. Let this cook while stirring until tender. Then add milk little by little, making sure to stir everything well so that all lumps disappear. When all the milk has been added, let the mixture boil for a while and then move it away from the heat. After this, you can add the cheese and stir it completely into the sauce.

Grill the blanched cauliflower over the hot Binchotan until it starts to colour and is warm.

Serve with the cheese sauce and, as a garnish, heat briefly in a hot oven or on the grill if necessary.