

# Cauliflower and Bacon Gratin

Recipe courtesy Giada De Laurentiis



<b>Prep Time:</b>	10 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	--	Easy	4 to 6 servings
<b>Cook Time:</b>	44 min		

## Ingredients

- FOOD AND FUN
- Unsalted butter, for dish, plus 1/2 stick (4 tablespoons), cut into 1/2-inch pieces
- 3 slices day-old sourdough bread or 2 cups bread crumbs
- 3/4 cup heavy cream
- 1 teaspoon all-purpose flour
- 1/4 cup capers, rinsed and drained
- 8 ounces bacon, cooked until crispy and cut into 1/2-inch pieces
- 1 cup grated Gruyere, divided
- Kosher salt and freshly ground black pepper
- 1 pound cauliflower, trimmed and cut into florets
- Olive oil, for drizzling

## Directions

Place an oven rack in the center of the oven. Preheat the oven to 350 degrees F. Butter an 8 by 8-inch casserole dish. Set aside.

In the bowl of a food processor, blend the bread until it forms into crumbs.

In a large non-stick skillet, heat the butter over medium heat. Add the bread crumbs and cook, stirring constantly until all the butter has been absorbed and the bread crumbs are toasted, about 1 to 2 minutes.

In a medium bowl, whisk together the cream and flour. Add the capers, bacon and 1/2 cup of the Gruyere. Season with salt and pepper, to taste.

Bring a medium saucepan of water to a boil over high heat. Add the cauliflower and cook for 2 minutes. Drain the cauliflower and toss with the cream mixture. Pour the cauliflower mixture into the prepared baking dish. Sprinkle with the bread crumbs and remaining 1/2 cup of cheese.

Drizzle with olive oil and bake for 35 to 40 minutes until the cheese has melted and the top is golden brown.