

## SUGGESTED PAIRINGS

Le Clos Jordanne Vineyard  
Chardonnay



Serves: 6

- 1 head Cauliflower, cut into florets, stalks set aside
- 2 Shallots, peeled & sliced
- 1/4 tsp Grated nutmeg
- 1/2 tsp Curry powder
- 1 tsp Fresh thyme leaves
- 2 cups Heavy cream
- 2 Tbsp Butter
- 1/4 cup Panko breadcrumbs
- 1/4 cup Grated cheese (Oka or similar)
- Salt & pepper to taste

Blanch cauliflower florets in salted boiling water until tender, set aside.

Melt butter & sweat shallots in saucepot until tender.

Add thyme, curry & nutmeg, cook for 1 minute.

Add cauliflower stalks, cream, cook until tender.

Allow liquid to cool slightly then blend in food processor or blender until smooth.

Toss florets in the sauce and set in a baking dish.

Top with breadcrumbs & cheese.

Bake for 35 minutes until gratin is warm.

Broil for 2 minutes to brown top.

Recipe by David Penny,  
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