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## a holiday recipe by casey easton of food lab steamed cauliflower with cheese sauce + piquillo pepper salsa

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### ingredients

salt // pepper // nutmeg // 1 whole head cauliflower // 1 cup sharp cheddar cheese, shredded // 2 tbsp butter  
2 tbsp flour // 1 cup milk // 1 jar piquillo peppers, drained // 1 cup parsley, stemmed + chopped  
1 shallot, diced small // 1 lime, juiced // 2 tbsp pumpkin seeds, roasted // 1 tsp honey

#### 001

Put 2-3" of salted water in a pot that your cauliflower will fit in, bring to a simmer/boil.

#### 002

Peel the leaves off the cauliflower and place in simmering water, cover with a lid. Let cook until the water is absorbed and the cauliflower is tender, but not quite falling apart, about 10 minutes. You may need to add more water and cook longer if your cauliflower is really big and tight or if the lid is not tight fitting. Just continue to check for doneness.

Remove from heat and set in a nice serving platter or bowl.

#### 003

Melt butter in a sauce pan over medium-low heat. When melted, sprinkle in flour, whisking so it does not clump or burn. When incorporated, begin pouring milk in slowly, stirring constantly. When all the milk is in, turn the heat to low and let cook five minutes.

#### 004

Slowly add in the grated cheese, stirring constantly. When it is all incorporated, season with salt, pepper and a dash of nutmeg. Turn heat off, but keep in the pot until ready to serve, when you will need to heat it back up.

#### 005

Meanwhile make the salsa- add peppers, parsley, shallot, lime, honey and pumpkin seeds to a small bowl. Salt and mix well.

#### 005

Pour warm cheese sauce over the cauliflower and top with a little bit of salsa, serving the rest on the side.