



# Cauliflower Gratin

NIBBLEDISH CONTRIBUTOR

## Ingredients

### 2-3 Persons

150g Penne  
1 Large Cauliflower  
200g Fresh Creme  
3-4 Sticks Fresh Thyme  
Handful of Cheese of Your Choice  
Salt & Pepper

## Instructions

I normally follow no recipes and just go with what I have in the kitchen. Well, the problem is experiments come with its price. But this was super tasty!!

Next time I may put some minced meat or tuna in large penne (forgot the name) in this recipe. But this time it's vegetariana!

Heat the oven to 220 degrees Celsius.

Separate cauliflower into small pieces and wash.

Boil 2 litre of water (you need more water because you cook pasta and cauliflower together).

In a large pan heat fresh creme slowly and add thyme and salt and pepper.

Cook penne, last 1.5 minutes, add cauliflower.

Cauliflower will float, so take them out and add to the pan, letting them get coated with the creme sauce.

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Drain the pasta when it is ready and tumble them into a oven-safe pan. Pour in cauliflower on top and spread cheese, as much or little as you fancy and chuck it in the oven till top of cauliflower gets golden, 20-25 minutes.

I put some sage on top for extra aroma but that was only because I had it floating around in the fridge.

You can add or minus spices and make it your own! Enjoy!