

Cauliflower Gratin

1 unblemished white cauliflower, broken into florets and large florets split in half lengthwise

$\frac{1}{4}$ cup (2 fl oz/60ml) olive oil

Salt & freshly ground pepper

Whole nutmeg

$\frac{1}{2}$ cup (2 oz/60g) freshly grated Parmesan cheese

Handful of semidried bread crumbs

Preheat oven to 400. Fill a large saucepan with salted water and bring to a boil. Plunge the florets into the boiling water and cook until barely tender (when a knife tip still meets with slight resistance at the stem end of a floret), about 5 minutes. Drain well and toss the florets in a bowl with the olive oil.

Spoon the florets into a gratin dish, arranging them snugly. Sprinkle lightly with salt, grind over some pepper, and scrap over a bit of nutmeg. Sprinkle with the Parmesan and then with the bread crumbs. Dribble over any olive oil remaining in the bowl.

Place in the oven and bake until the surface is nicely colored, about 10 minutes. Serve hot.