# Cauliflower gratin

#### Ingredients

For 3 or 4 people:

300 g of cauliflower in frozen flowers.

2 or 3 potatoes.

1/2 l of Béchamel sauce.

Gruyère to gratin.

#### Preparation

Peel the potatoes and cut them into.

Steam the potatoes and cauliflower: about 25 minutes normal steam, 9 minutes in a pressure casserole dish. It is necessary to salt the cooking water with 1 teaspoon of salt.

Preheat the oven to 180 ° C.

In a baking dish, put the cauliflower and the potatoes, roughly crush with a gossip.

Pour the béchamel over it, crush a little to make it penetrate.

Sprinkle with grated Gruyèreère.

Bake for about 20 minutes.

#### Meat

Can be served as an accompaniment to all meats: chopped steak, toast beef, roast ...