## 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 ...