

Cauliflowers With Parmesan Cheese

Ingredients

2 or 3 cauliflowers, rather more than 1/2 pint of white sauce No. 378, 2 tablespoonfuls of grated Parmesan cheese, 2 oz. of fresh butter, 3 tablespoonfuls of bread crumbs.

Method

Cleanse and boil the cauliflowers by recipe No. 1104, and drain them and dish them with the flowers standing upright. Have ready the above proportion of white sauce; pour sufficient of it over the cauliflowers just to cover the top; sprinkle over this some rasped Parmesan cheese and bread crumbs, and drop on these the butter, which should be melted, but not oiled. Brown with a salamander, or before the fire, and pour round, but not over, the flowers the remainder of the sauce, with which should be mixed a small quantity of grated Parmesan cheese.

Source: Mrs Beeton's Book of Household Management (1861)

Ingredify <https://ingredify.com>