



Pasta and cauliflower gratin

Categoria: First Courses **Tempo di preparazione:** 40 minutes **Difficoltà:** facile 🕒

Ingredienti per 4

- 320g mixed pasta
- 1 small cauliflower (about 400g)
- 80g parmesan, grated
- 60g pecorino romano cheese, grated
- 70g scamorza (smoked cheese)
- 1 clove of garlic
- 2 tbsp extra virgin olive oil
- 40g breadcrumbs
- powdered cavolo nero (Tuscan kale), to garnish
- a few baby salad leaves, to garnish (optional)
- salt, to taste

Chef: Viviana Marrocoli

This pasta and cauliflower gratin is absolutely delicious. Creamy, cheesy and perfect for when you want comfort food, while the cavolo nero powder and cheese crisp elevate it for a supper with friends.

Serves: 4

Time: 40 minutes

Method

Blanch a few cavolo nero leaves in boiling water for a few seconds and then immerse them in iced water to preserve their colour. Once cooled, dry them well and then dry them out in the oven at 67°C for about 45 minutes or use a microwave. Once dried, pulse until you obtain a fine powder. Take 30g grated parmesan and 30g grated pecorino romano, mix and spread into thin layers a baking paper, dry in the microwave to form crisps.

Brown the garlic clove in the extra virgin olive oil in a large saucepan and then remove it. Add the cauliflower, finely chopped, season with a little salt and add a little water, cook and then blend to get a thick, white cream.

Bring plenty of water to the boil in a large saucepan and cook the pasta al dente. Then toss the pasta in the cauliflower cream and mix in the remaining grated cheese.

Serve in individual bowls, sprinkle the top with the scamorza smoked cheese cut into strips, the cavolo nero powder, and the crumbled cheese crisps to make the dish crunchy and garnish with a few baby salad leaves, if you wish.

