



Cauliflower Gratin

Ingredients:

4 cups cauliflower florets

1/4 cup unseasoned bread crumbs

1 Tbsp. cheese (Parmesan, Romano or other hard variety)

2 Tbsp. Casa Pau Hana extra virgin olive oil-Lucca

Salt and pepper to taste

Optional: a pinch of Cayenne pepper for spice and/or a pinch of nutmeg for a spicy/sweet flavor

Directions:

Cut florets from cauliflower. Rinse thoroughly and steam until semi-soft. Toss florets in olive oil, place in casserole dish, stems down. Mix cheese, breadcrumbs, salt & pepper together and sprinkle over florets. Place under broiler for 2-5 minutes or until top becomes toasted and lightly browned.

Nick from Casa Pau Hana shared this great recipe with us.

Enjoy with our Viognier!

"Life is an Adventure, Drink Wine!"

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