



Parisian Party Cauliflower

Sophisticated vegetable side dish dressed up for the holidays

- 1 large cauliflower
- 2 egg yolks
- 1 Tablespoon lemon juice
- 7 Tablespoons unsalted butter, melted
- Salt; freshly ground white pepper to taste
- 1/8 teaspoon ground nutmeg
- 1/3 to 2/3 cup grated Parmesan cheese
- Dried cranberries as desired

Garnish: Fresh Italian parsley sprigs

Before Baking: Preheat oven to 375 degrees F; use a 10-1/2-inch French pie dish or round baking dish.

Prepare Cauliflower: Cut cauliflower into florets with the stems; place in large pot of water. Over medium heat, bring to a boil; cook for about 10 minutes or until cauliflower is tender. Drain water from cauliflower. Pat off any excess water. Arrange cauliflower florets closely together like a flower in a large wavy pie pan or baking bowl; set aside.

Prepare Sauce: In a double boiler or heatproof bowl over a pan of simmering water, lightly whisk egg yolk; add lemon juice. Continue to whisk while adding the melted butter a little at a time. While whisking, the mixture will thicken to pouring consistency; season with salt, white pepper, and nutmeg. Pour over the arranged tender cauliflower, spreading lightly, sprinkle with grated Parmesan cheese.

Bake Cauliflower: Bake in preheated 375-degree F oven for about 20 minutes or golden brown.

To Serve: Remove from oven; arrange dried cranberries over the top; garnish with fresh parsley sprigs as desired. Serve warm. Serves about 6

Cook's Note: I used a 10-1/2" dia., 2 1/2" high, French ceramic, ruffled, burgundy pie dish and sprinkled the top of the cauliflower with about 1/3 cup grated Parmesan cheese.

Inspired by: Pen Vogler, "Dinner with Dickens" Cico Books

Recipe: *Cauliflower with Parmesan*

Also see: <https://dickensmuseum.com/blogs/explore/what-shall-we-have-for-dinner>
What shall we have for dinner? By Lady Maria Clutterbuck (Catherine Dickens). 'New Edition,' 1852. [lib]6822 © Charles Dickens Museum

About the Recipe: It's a delightful side dish that is easy to prepare and has an elegant appearance on a dinner table. Tender cauliflower is served drizzled with a creamy rich buttery sauce and covered with a crisp golden brown Parmesan crust. Give it a holiday twist with some dried cranberries and bright green parsley sprigs.

History of the Recipe:

In 1851, Catherine Dickens published a book of recipes and menus called *What Shall We Have for Dinner?* It reveals what the Dickens family ate, and that Catherine was a competent and resourceful housekeeper. The cauliflower recipe appeared in this short book and was most likely enjoyed during the family's trips to France, Italy, or Switzerland.