



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Cauliflower Cheese Pie with Grated Potato Crust (adapted from Moosewood via Branny Boils Over)

Serves 8 as a side dish; 4 as a main course

Looking at online versions of this recipe now, I'm seeing that most call for the shredded potatoes to be salted and drained. I didn't do this, and in fact, I thought the starch from the potatoes would help form a cohesive crust. I was very happy with how my crust turned out without the draining step.

I recommend using a food processor to shred the potatoes, grate the onion, and shred the cheese.

Crust:

2 cups packed shredded raw potatoes, preferably russet
¼ cup grated onion
½ teaspoon salt
1 egg, beaten

Filling:

2 tablespoons butter
½ onion, diced small
1 garlic clove, minced
1 dash thyme
1 medium cauliflower, broken into small florets
1 cup packed grated strong cheddar cheese
½ teaspoon salt
2 eggs
¼ cup milk
black pepper
paprika

1. Adjust a rack to the middle position and heat the oven to 400°F. Spray a 9-inch pie pan with nonstick spray.
2. Combine the shredded potatoes, onion, salt, and egg. Pat the potato mixture into an even layer over the bottom and up the sides of the prepared pan. Bake for 30 minutes, then give the crust a spritz with nonstick spray. Continue baking for another 10 to 15 minutes, until browned. Lower the oven temperature to 375°F.
3. Meanwhile, melt the butter in a medium saucepan over medium heat. When the foaming subsides, add the onion and cook just until they start to brown at the edges, about 5 minutes. Add the garlic and cook, stirring constantly, until fragrant, about 30 seconds. Add the thyme, cauliflower, and salt; cover the pan, and cook, stirring occasionally, until the cauliflower is just tender, about 8 minutes.
4. In a small bowl, whisk the eggs, a pinch of salt and another of black pepper, and the milk until evenly colored.
5. Spread half of the cheese on the baked crust. Top with the cauliflower mixture and the rest of the cheese. Pour the egg mixture over the pie. Dust with paprika.
6. Bake the pie until the custard is set and the top is slightly browned, 35 to 40 minutes. Let it cool for about 5 minutes before serving.