

Cauliflower Cheese Pie

From - *Moosewood Cookbook*

For the crust

2 cups grated raw potato
½ tsp salt
1 egg white, beaten
¼ cup grated onion

For the filling

3 Tbsp butter
1 cup diced onion
2 cloves garlic, minced
½ tsp salt
freshly ground black pepper
¼ tsp dried thyme
½ tsp dried basil
1 medium head cauliflower, broken into florets
1 cup packed grated cheddar cheese (4-5 ounces)
2 eggs
¼ cup milk
paprika

- Preheat oven to 400F. **Generously** grease a 9" pie dish.
- Place the grated potatoes in a colander and toss them with the salt. Wait 10 minutes, then squeeze out the excess water.
- Stir together the potatoes, egg white and onion in a large bowl, then pat the mixture evenly into your pie dish, building them up the sides to form the crust.
- Bake for 30 minutes, then brush the crust lightly with olive oil and bake for 10 more minutes. Remove from oven and lower the temperature to 375F.
- While the crust is baking, heat 1 Tbsp olive oil in a large saute pan over medium heat.
- Add the onion, garlic, salt, and pepper and saute for about 5 minutes until the onions are translucent.
- Add the cauliflower and herbs, cover, and continue cooking stirring occasionally until the cauliflower is tender, 8-10 minutes.
- Spread half the cheese over the crust, then the saute, then the rest of the cheese.
- Beat the eggs and milk together and pour over.
- Dust lightly with paprika to taste.
- Bake 35-40 minutes until set.



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