

# Creamy GF Cauliflower and Leek Gratin

## Ingredients

- 1 medium cauliflower, cut into bite sized florets
- 2 large leeks, washed and sliced
- 2 cups of full fat milk
- 2 tbsps. GF flour
- 2 tbsps. butter
- 1 1/2 cups grated cheddar cheese
- 1 cup GF breadcrumbs
- Garlic pepper to taste

## Method

1. Boil cauliflower florets for 5 minutes, then drain and set aside.
2. Melt butter in a heavy based pan, whisk in the flour, and cook for approx. 3-4 minutes. Take pan off the heat and gradually add the milk, place pan back on the heat and continue to add the remaining milk until the sauce has thickened.
3. Stir in 1/2 of the cheese and season with garlic pepper.
4. Pre-heat the Air Fryer for 3 minutes @ 180 setting 'Air-fry'.
5. In a container(s) suitable for the Air Fryer, layer the cauliflower and leeks, then pour the cheese sauce on top.
6. Sprinkle with breadcrumbs and the remaining cheese.
7. Place the filled container(s) into the drawer of the Air Fryer and cook for a further 20-25 minutes until golden and bubbly.

This is a family favourite that is delicious with any roasted meats, or simply on its own. Cauliflower and leeks are a marriage made in heaven and using the GF breadcrumbs takes this dish to another level. It is incredibly easy to make and I hope it will also be a favourite of yours.



Recipe Created by JOY M ROLLSTON.  
'Made With Love'