

Cauliflower and Tomato Gratiné

In a large skillet cook 1 cup chopped onion in 3 tablespoons butter over moderate heat until it is softened. Add 2 cups peeled, seeded, and chopped tomato, 1 teaspoon basil, and salt and pepper to taste and cook the mixture for 5 minutes, or until the juices have evaporated.

In a kettle of boiling salted water cook 1 head of cauliflower, cut into flowerets, for 10 minutes. Drain the cauliflower in a colander and refresh it under running cold water. In a food processor fitted with the steel blade or in a blender in batches purée coarsely enough of the cauliflower to measure 3 cups. Transfer the purée to the colander, toss it with 1 teaspoon salt, and let it drain for 30 minutes. Add the purée to the tomato mixture with $\frac{1}{3}$ cup freshly grated Parmesan cheese and pour the mixture into a buttered baking dish. In a small bowl combine 2 tablespoons each of stale bread crumbs and freshly grated Parmesan cheese, sprinkle the mixture over the vegetable mixture, and dot the dish with 3 tablespoons butter. Bake the mixture in a preheated moderate oven (350° F.) for 15 minutes, or until the crumbs are golden brown. Sprinkle the dish with minced parsley. Serves 6 to 8.