

Cauliflower Purée

1 small head cauliflower, cut into florets

½ cup heavy cream

2 tablespoons unsalted butter

Steam the cauliflower in ½ inch water until tender, 12-15 minutes. Pulse the cauliflower, cream and butter, and ½ teaspoon each salt and pepper until finely puréed. Keep warm until ready to serve.