
Cauliflower Puree

From the Kitchen of Brett Broussard

1 head cauliflower
3/4 cup heavy cream
3/4 stick butter
salt and cayenne

In a large boiling pot, salt water and cook cauliflower until tender, about 7 minutes (cut into smaller florettes). Spread on a baking sheet and bake at 325 for about 5 minutes to dry out.

Combine butter and cream in a saucepan and heat until butter is melted. Blend mixture and season.