

# Cauliflower salad, roasted celeriac and carrot, caramelized apples, Kamouraska tomme cheese |

**Recipe for 12 tapas**

## Description

A salad seasoned with cider vinegar, roasted vegetables and caramelized apples. All served on a delicious Mornay sauce with Kamouraska Tomme cheese.

## Note

Mornay sauce is a French classic sauce recipe, It's a bechamel sauce base where we add some cheese.

## Ingredients

### Salad

- 300 Gr Cauliflower
- 200 Gr Celeriac
- 200 Gr Nantaise carrot
- 200 Gr Golden delicious apple

### Mornay sauce

- 300 Ml Milk
- 15 Gr Butter
- 15 Gr Flour
- 100 Gr "Tomme de Kamouraska"
- 1 Pinch(es) Nutmeg

### Dressing

- 30 Ml Apple cider vinegar
- 4 Sprig(s) Parsley
- 60 Ml Canola oil
- 1 Tbsp Wholegrain mustard

## Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **450 F°**

### Prep

Cut the vegetables and fruits :

- cauliflowers in florets
- carrots in slices
- celeriac in sticks
- apples in little cubes

Grate the cheese

Chop the parsley.

Mix all the ingredients of the dressing

### Salad

In a bowl mix all the vegetables and the apples with a dash of vegetable oil.

On a baking tray, bake in the oven for 30-35 minutes.

Let cool down aside before mixing it with the dressing.

### Mornay sauce

In a pot, melt the butter and add the flour to get a roux.

Add the cold milk then whisk. Bring to a boil then add the nutmeg and season with salt and pepper.

Cook for 3 minutes. Add the cheese. Never stop whisking.

### Plating

Pour a spoon of Mornay sauce and add some vegetables on top.

Garnish with a pinch of salt and fresh ground pepper

**Bon appétit!**