



Roasted Cauliflower Parmigiana



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 30 MINUTES



SERVES: 4

Ingredients

1 large head cauliflower, cut into 4 x 1.5 cm steaks
Olive oil spray
Salt and freshly ground black pepper, to taste
400g bottle good quality passata
2 cloves garlic, crushed
2 teaspoons chopped oregano leaves
2 teaspoons chopped basil leaves
Pinch of brown sugar
1 1/2 cups Vegan shredded Pizza style or Mozzarella cheese
Green salad, for serving

Method

Preheat oven to 190°C on CircoTherm®.

Arrange the cauliflower steaks in a single layer in a lined baking tray, spray well with oil and season. Bake for 25 minutes, turning once, until just tender and browning on the edges.

Meanwhile combine the passata with the garlic, herbs and sugar. Spoon a 1/4 of the passata mix onto each cauliflower steak and top each with the combine cheeses.

Preheat the Full Surface Grill to 225°C.

Grill the cauliflower for 5 minutes or until the sauce is heated through and cheese melted. Serve immediately with a green salad.

Notes
