COOKING PASSION SINCE 1877

Cheesy Roast Cauliflower

DIFFICULTY: EASY

PREPARATION TIME: 10 MINUTES

COOKING TIME: 15 MINUTES

SERVES: 6 - 8

Ingredients

1 large cauliflower
120g butter, softened
4 cups grated tasty cheese
2 tbsp seeded mustard
4 tbsp snipped chives
2/3 cup panko breadcrumbs
Salt and freshly ground black pepper

Method

Preheat oven on CircoTherm® to 200°C with a high level of steam (see notes).
Remove leaves and hard stalks from the cauliflower.
Slice cauliflower into small pieces and arrange in a lightly greased shallow casserole dish.
Mix all remaining ingredients together until well combined and season with salt and pepper.
Spoon over the top of the cauliflower wedges and cook for 15 to 18 minutes or until cauliflower is just tender and cheese topping is golden brown.

Notes

If you do not have added steam functionality in your oven, parboil the cauliflower using your cooktop first.

Notes

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