

THE NEFF KITCHEN



For lovers of food and NEFF appliances.



Cheesy Roast Cauliflower

By Kim Freeman

Serves: 6 - 8

Cooking time: 15 minutes

Prep time: 10 minutes

Function: Circotherm and VarioSteam

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.

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 in for 15 to 18 minutes or until cauliflower is just tender and cheese topping is golden brown.