



6

SERVES/MAKES



COOKING TIME:
< 60 min



COOKING STYLE:
Oven

LANCEWOOD® CHEESY BAKED CAULIFLOWER

INGREDIENTS:

- 10 ml garlic, crushed
- Salt & freshly ground black pepper to taste
- 40 ml olive or coconut oil
- 10 ml mixed dried herbs
- 1 cauliflower head
- 50 g **LANCEWOOD® White Cheddar**, finely grated

To serve:

- Chives, chopped

METHOD:

Preheat the oven to 180°C and grease a baking sheet.

Using a small mixing bowl, combine the garlic, salt and pepper, olive oil and dried herbs and mix together.

Place the cauliflower on the prepared baking sheet and brush with the oil mixture coating it well.

Top with cheese and cover in foil.

Bake for 50 – 60 minutes. For a crispier taste, remove the foil after 40 minutes.

Garnish with chives and enjoy!

PRODUCTS USED:



White Cheddar

ENJOY!