



COOK WITH US!

Cauliflower with curry au gratin

Cauliflower au gratin with curry is a tasty and creamy side dish for enjoying cauliflower in a different way. It can accompany main courses of meat or fish but can also be served as a vegetable dish.

INGREDIENTS

400 g Orogel Cauliflower Florets

2 teaspoons of curry

salt and pepper to taste

1/2 liter béchamel

sliced cheese



45



4



Medium



Main Courses

Method

- 1** Pour the cauliflower in a non-stick pan with 2 glasses of water, bring it to a boil and cook for 6 minutes. Add 2 tablespoons of curry and a pinch of salt.
- 2** Arrange the cauliflowers in a buttered oven dish, cover with béchamel and sprinkle with a bit of curry.
- 3** Preheat oven at 180°C and bake for 15 minutes. Add pepper, a few cheese slices and cook au gratin until golden.

