



## CAULIFLOWER WITH CURRY AU GRATIN

### Ingredients

400 g Orogel cauliflower florets

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2 teaspoons of curry

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salt and pepper to taste

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1/2 liter béchamel

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sliced cheese

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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.