

OVEN-ROASTED WHOLE CAULIFLOWER, CAMELIZED WITH ALMONDS AND SPICES SERVED WITH HERBY GRUYERE CREAM

Ingredients (for 4 people)

- Cauliflower (small and very fresh) 1
- Unpasteurized Beurre de Baratte butter with salt crystals 100g
- Almonds (flaked) 100g
- Timut pepper 2g
- Black Pearl curry 5g
- Chopped herbs (parsley, coriander, chervil, chives) 50g
- Gruyere double cream 200g

Preparation:

Soften the butter, adding the pepper and Black Pearl curry.

Cut off the outer leaves of the cauliflower, leaving the tender inner leaves.

Coat the cauliflower with the softened butter and cover with flaked almonds.

Bake in the oven for 30 minutes at 220 °C.

Mix the cream and chopped herbs, season to taste.

Serve the cauliflower with the herb cream.

Variation

For a festive note, replace the chopped herbs with Kasperskian Caviar with life, on sale in our Christmas boutique next to your restaurant.

