

## Roasted Cauliflower



34:17

**This recipe is available for:**

- Convotherm mini

**Accessories:**

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

PROFILE

- Chilled 4°C
- 1 Full Tray
- From Scratch

**Stage 1**  
170 °C

- Combi-steam
- 00:08 | -
- 2

RECIPE

**Ingredients**

1,5	kg	Whole cauliflower
5	tsp	Olive oil
100	g	Panko
1	pinch	Salt

**1. Food Preparation**

Cut the cauliflower into walnut size pieces and mix it together with olive oil and panko. Season all with salt and pepper and place it on a black backing tray. Now put the tray into the preheated Convotherm.

**2. Cooking Instruction**

You can also add some bacon strips for additional flavor.

**3. Food Serving Instruction**

Serve the roasted cauliflower on the side. Or as a vegetarian snack with a garlic dip.