

## Roasted Cauliflower



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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

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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.