

Cauliflower with cheese

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	2 Portions		
E	From Raw		
	Steam		Stage 1 100 °C
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	Ingredients		1. Food Preparation
R E C	1 pcs 1 tbs 20 g 250 g	Cauliflower, fresh Butter Flour Cauliflower Stovk	Prepare the cauliflower and place it on a granite enameled tray. Steam in the oven for about 15 minutes until firm to the bite. Melt the butter and prepare a roux with the flour. Pour 250 ml of the cauliflower stock and simmer gently until the flour taste is gone, season. Make a liaison with the crea and the egg yolk and add.
1	1 pcs	Eggyolk	2. Cooking Instruction
P E	5 tbs 120 g	Cream Cheese, grated	Pour the sauce over the cauliflower and sprinkle with cheese. bake the whole thing in the Convotherr for about 25 minutes.
	1 pinch	Salt	
	1 pinch	Pepper	3. Food Serving Instruction
	1 pinch	Nutmeg	Cauliflower au gratin can be served with boiled potatoes together as a vegetarian dish or as a vegetable side dish. Depending on the taste and side dishes, the type of cheese can be varied

Note: Information emanating from Welbit is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.

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