

Roasted Cauliflower



 25:14




This recipe is available for:

- Convotherm 4
- Convotherm maxx pro


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.