

Garlic & *Gouda* Cauliflower Gratin



Ingredients

cauliflower florets

Verstegen Yoghurt Garlic Sauce

Verstegen Schnitzelmix Gouda

grated cheddar cheese

Method

Steam the cauliflower at 99°C for approx. 4 minutes, until slightly softened but still retaining a bite. Chill immediately in ice-cold water.

Place the chilled florets into a tapas foil and cover with

Verstegen Yoghurt Garlic Sauce.

Top with grated cheddar and garnish with **Verstegen Schnitzelmix Gouda.**

Cooking

Oven cook at 180°C for approx. 15–20 minutes. Ensure the food is piping hot before serving.

Verstegen adds that extra something.

