

# TRUFFLED CAULIFLOWER AU GRATIN

Autumn ALC menu 2024

Sides

Medium tapas dish | Side plate

|      |                                       |
|------|---------------------------------------|
| 100g | Roast Cauliflower                     |
|      | <i>5ml Olive oil and 1 pinch salt</i> |
| 80g  | Mornay Sauce DK                       |
| 5ml  | Truffle fries oil SR                  |
| 5g   | Grated Comté DK                       |
| 3g   | Rosemary breadcrumbs DK               |



## PREP JOBS

1. Toss cauliflower with olive oil and salt then roast in the oven for 6 minutes at 180°C
2. When chilled mix with mornay and truffles fries oil then place in the medium blue dish

## METHOD

1. Microwave for 1 minute
2. Sprinkle with grated Comté
3. Place under salamander until golden brown
4. Place breadcrumbs on top and grill again for a few seconds until browned



## SAFETY STEPS

1. Do not use clingfilm to heat dish.
2. Warning HOT bowl.
3. Wash hands after touching cheese.