

TRUFFLED CAULIFLOWER AU GRATIN

Christmas Specials 2024

Fish Section

Medium blue dish | Side plate

120g	Roast Cauliflower
	<i>5ml Olive oil and 1 pinch salt</i>
100g	Mornay Sauce DK
7ml	Truffle fries oil SR
6g	Vegetarian cheese 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 vegetarian cheese
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.