

# ROASTED CAULIFLOWER WITH RED CURRY

RECIPE FOR

4x 



PREPARATION TIME  
20 MIN



COOKING TIME  
50-60 MIN

## INGREDIENTS

**1** large cauliflower head  
**1 tsp** turmeric  
**1 tsp** black pepper  
**1 tsp** ground coriander  
**4 tbsp** red curry paste  
**4 tbsp** natural yoghurt  
**3 tbsp** olive oil

## TO SERVE OPTIONAL

Courgette  
 Cucumbers  
**1 tbsp** mirin sauce  
**4 tbsp** sesame oil  
**2 tbsp** olive oil  
**3 tbsp** white wine vinegar  
 Thai basil  
 Cress  
 Salt and pepper to taste

## PREPARATION

**1**

Wash the cauliflower and remove leaves.

**2**

Preheat the oven to 180°C circulating air and place a baking tray with lay out the aluminium foil.

**3**

All spices, the olive oil and the yoghurt in a small bowl mix and blend well.

**4**

Carefully spread the paste over the whole cauliflower.

**5**

Place the cauliflower on the baking tray, cover with aluminium foil and cook for approx. 50-60 minutes until the cauliflower is cooked through (not too soft).

**6**

Serve with spiral zucchini and cucumber salad.