



# Roasted cauliflower



Created by  
Appliance

V-ZUG LTD  
Comhair-Steam SL from 2015

## Preparation

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1 cauliflower

**(Pre-)heat cooking space to 170 °C with Hot air + steaming**

Discard the green leaves and place the cauliflower on a baking tray and into the preheated cooking space. Cook.

Put the food in

**Hot air + steaming 170 °C for 40 Mins**

50 g butter

Fleur de sel

Melt the butter in a saucepan over a medium heat. Remove from the heat as soon as the butter turns brown.

Take the cauliflower out of the cooking space and drizzle over the brown butter and sprinkle with the fleur de sel.

## Accessories

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Baking tray

