



Roasted cauliflower with gorgonzola

Gaggenau Appliance:
Preparation Time: 20 minutes
Cooking Time: 1½ hours
Serves: 6 to 8

Ingredients

Cauliflower

1 whole cauliflower
2 tbsp olive oil
Salt and pepper

Gorgonzola sauce

1 tbsp olive oil
1 tbsp butter
2 cloves garlic, crushed
2 tsp plain flour
300ml thickened cream
150g gorgonzola, crumbled
Salt and pepper
1 tbsp chopped fresh chives, to garnish

Method

Preparation:

Cauliflower

1. Preheat oven on Hot air 180°C + 80% Humidity and line a baking tray with baking paper.
2. Trim the cauliflower to ensure a flat base and place on the prepared tray.
3. Drizzle cauliflower with olive oil and season with salt and pepper.
4. Cook for about 1½ hours or until cauliflower is golden and well-cooked when pierced with a knife.

Gorgonzola sauce

1. While the cauliflower is roasting, prepare the sauce. Heat the olive oil and butter over medium heat, add the garlic and cook for 1 minute.
2. Mix in the plain flour and cook for a further minute while stirring.
3. Add the cream and cook until sauce thickens, about 5 to 10 minutes.
4. Add 100g of the gorgonzola and mix to combine. Season with salt and pepper.

To finish

1. Place cauliflower in the centre of a serving platter and generously cover with the gorgonzola sauce.
2. Top with remaining gorgonzola and chives.

Note

Gorgonzola sauce can be made and stored in the refrigerator 2 days in advance. Reheat sauce before serving.