



This time last year we had boxes and boxes of Bananas to get rid of. A couple of days ago we found ourselves with a glut of Cauliflower. So what do you do with two heads of Cauliflower?

Ingredients:-

For the marinade:-

Cauliflower, cut into thick slices

Soy Sauce

Olive Oil

Honey

White Rice Vinegar

Crushed Garlic

Paprika

Chilli Flakes

For the Topping:-

Bacon

Cheese of your choice (We had some Yellow Sticker Blue Cheese and Mature Cheddar)

Grated Italian Style Cheese

Spring Onions

Method:-

(1) Mix the marinade ingredients.

(2) Preheat the oven to 180c.

(3) In a baking tray add the Cauliflower and pour over the marinade, holding a little back.

(4) Cook for 10 Minutes.

(5) Remove from the oven and add the Bacon over each slice.

(6) Cook for another 10 minutes, or until the Bacon is cooked to your liking. Pouring the reserved marinade over as you go.

(7) Remove and add your Cheese.

(8) Return to the oven until the Cheese has melted.

Serve with a scattering of Spring Onions, pan juices. Perhaps some Red Cabbage to add colour?