

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?