# ELITE BISTROS

## AT HOME

stickywalnut

BURNT TRUFFLE

HISPI

WRECKFISH BISTRO

PINION

KALA

Cauliflower cheese

# Cauliflower cheese

ELITE BISTROS
AT HOME

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|---|---|
| CAULIFLOWER CHEESE<br>Wheat/Gluten, Milk/Dairy, Mustard, Egg | Cauliflower, salt, **butter**, **flour**, **milk**, **English mustard**, **Wyke Farms vintage cheddar**, **pasteurised egg yolk**, **English mustard** |
| GRATED WYKE FARMS CHEDDAR<br>Milk/Dairy | **Wyke Farms cheddar** |

Please read the full method before starting to cook, every attempt has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results. Ensure your oven is pre-heated to the correct temperature before you begin.

1. Set your oven to 200°C.
2. Remove the cardboard lid of the cauliflower tray, sprinkle over the grated cheddar and place in the oven for 20 minutes.
3. Serve.