



Vegan Whole Roasted Cauliflower & Herby Crumb

Ingredients

2 tbsp melted vegan butter
1 tbsp paprika
1 tsp fresh chopped thyme
1 tsp fresh chopped rosemary
1 tsp tomato puree
1 tsp soy sauce

For the herby crumb:

1 tbsp vegan butter
1 tbsp chopped fresh chives
1 tsp chopped rosemary
1 tsp thyme
100g fresh breadcrumbs

Directions

1. Preheat oven to 180°C.
2. Strip cauliflower of excess leaves and sit on base.
3. Mix together the butter, paprika, thyme, rosemary, tomato puree and soy sauce
4. Brush all over cauliflower.
5. Roast for 40 minutes in the oven until the outside is caramelised and the cauliflower is cooked through.
6. For the herby crumb, add all the ingredients to a frying pan and heat for 3-4 minutes until crisp and golden.
7. Serve cauliflower with crumb scattered over the top.

Tip:

Put the extra herby crumb on the plate so your guests can add extra if they want.

