

## **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 over 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.

