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Baked Cauliflower



Ingredients

1 large head cauliflower
Water for boiling
2oz. spring onion
1 oz. parmesan cheese
2 oz. sour cream
4oz. cream cheese
4oz. matured cheddar cheese
Servings
6
Person

Preparation

- 1 Preheat oven 180C
- 2 Cut the cauliflower into small pieces and boil it in salted water until it is tender
- 3 Drain well and mash it with a potato masher, leaving some chunks
- 4 Stir in the remaining ingredients except the cheddar cheese
- 5 Spread the cauliflower evenly on a baking sheet and sprinkly the cheddar cheese over it
- 6 Bake for 35 minutes until the cheese begins to bubble.

Cooks Note

Serves 6-8
