



Westlands



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CAULIFLOWER STEAK WITH MICRO LEAF PESTO

INGREDIENTS

1 large cauliflower
1 tbsp olive oil

Miso marinade:

2 tsp white miso
20g butter, melted

Micro leaf pesto:

15g walnuts
40g Parmesan
15g Westlands Italian mix
150ml olive oil

Miso cream:

1 tbsp white miso
200ml double cream

METHOD

1. Preheat the oven to 190 C.
2. Remove outer leaves, then cut cauliflower into 2, 1 inch thick steaks.
3. Add the olive oil to a frying pan and place steaks in on a medium-low heat for 2 minutes on each side.
4. Whisk the miso and butter together. Carefully brush the steaks with the marinade, then place in the oven for 20 minutes.
5. Pulse the pesto ingredients in a food processor until you have a chunky pesto.
6. Add cream and miso to a pan and whisk over a low heat until fully combined.
7. Spoon miso cream on to your plate. Add the cauliflower steak, then drizzle over the pesto and decorate with your favourite cress from Westlands.

PREP TIME | 20 minutes

COOK TIME | 30 minutes

READY IN | 50 minutes