

Raciones para 1

1
Cauliflower, small
150 g
Butter

Salt

Curry

Garlic

Corn tortilla

Lettuce

Yoghurt sauce

- 1 To paint the cauliflower, prepare the curry-flavoured butter in a bowl. Melt the butter and mix with a teaspoon of curry, half a clove of chopped garlic, and salt.
- 2 Clean a small cauliflower thoroughly and spread the butter mixture all over it.
- 3 Bake the cauliflower for 40 minutes at 180 °C.
- 4 When the cauliflower is golden brown, remove it from the oven and cut it into small florets.
- 5 Make some corn tortillas for the tacos and serve the cauliflower on top with some yoghurt sauce mixed with guacamole and red cabbage leaves. And you'll have your CauliflowerTacos ready to enjoy.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/tacos-de-coliflor/>

