# Grilled cauliflower



**Consejo del chef**

Serve with mayonnaise and garnish with chopped parsley, coriander, and black sesame on top.

## Raciones para 2

- ❏ **1** Cauliflower
- ❏ Extra virgin olive oil
- ❏ **1/2** Teaspoon of powdered curry
- ❏ Lime
- ❏ Salt and pepper
- ❏ Mayonnaise
- ❏ Fresh parsley
- ❏ Fresh coriander
- ❏ Black sesame

1. In a bowl, blend together oil, curry, lime juice, salt, and pepper.
2. Slice the cauliflower and brush it with the curry mix. Cook for 5 minutes on the grill at 200 °C, then plate.

# Chef's Notes

https://cookinglovers.teka.com/en/receta/coliflor-grill-mayonesa/