



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/es/receta/coliflor-grill-mayonesa/>

