



## **Creamy Pureed Cauliflower** – Tastes better than mashed potato !!!

### **Ingredients**

1 small head (1kg) white cauliflower, trimmed, cut into small florets  
1Tbsp Olive oil  
1/3 cup finely-grated parmesan cheese  
Salt & Pepper

### **Method**

Bring a large saucepan of water to the boil over high heat. Add cauliflower. Cook for 15 to 20 minutes or until cauliflower is very tender. Drain and return to saucepan.

Add oil and puree in a blender until almost smooth. Stir in parmesan. Season with salt and cracked black pepper. Serve.