


## Cauliflower with Mushroom Sauce



**eikon® e2s**

 01:30





This recipe is available for:

- eikon® e2s HP (2000W)




Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)




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-  275 °C
-  Chilled 4°C
-  1 Portion
-  From Scratch

Stage 1

-  00:15
-  10 %
-  100 %

Stage 2

-  01:15
-  80 %
-  100 %

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### Ingredients

|         |                        |
|---------|------------------------|
| 200 g   | Oyster Mushrooms       |
| 100 g   | Leek                   |
| 20 ml   | Olive Oil for cooking  |
| 1 tbs   | Thyme chopped          |
| 1 tbs   | Garlic chopped         |
| 100 ml  | White Wine             |
| 500 ml  | Cream 23%              |
| 1 pinch | Salt & Pepper          |
| 1 pinch | Nutmeg                 |
| 180 g   | Cauliflower            |
| 50 g    | Butter                 |
| 100 g   | Panko                  |
| 50 g    | Parmesan finely grated |
| 1 tsp   | Green Oil              |
| 1 tsp   | Red Oil                |

### 1. Food Preparation

For the mushroom sauce: Pull apart the oyster mushrooms, cut the leek and fry both in oil. Add thyme and garlic. Add white wine and reduce to half, add cream and reduce by 1/3. Season with salt, pepper and nutmeg to taste and keep aside until required. Remove the stalk of the cauliflower and wash it. Immerse in melted butter, evenly apply salt and pepper and immerse in a mixture of panko and parmesan. Place it on the tray.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the tray. Pour the sauce in the center of the plate, place the halved cauliflower on top and decorate with the red and green oil.