

Baked Cauliflower with Walnuts

50 g (2 oz) Cheddar cheese, grated
2 egg yolks
250 ml (8 fl oz) Béchamel sauce
1 cauliflower about
700 g (1 1/2 lb)
Butter and dried breadcrumbs for coating the Remoska
50 g (2 oz) ground walnuts or hazel nuts

Stir grated cheese and egg yolks into warm Béchamel sauce. Divide rinsed cauliflower into rosettes and boil in lightly salted water until half-tender. Stir into Béchamel sauce. Butter the Remoska, coat base and sides with breadcrumbs, pour in cauliflower mixture, sprinkle with ground nuts and bake approx 15 minutes or until light brown