



Western Sydney Parklands

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#parklandsfoodfest



## ROASTED CAULIFLOWER WITH ANCHOVY BURNT BUTTER

Prep 10 mins  
Serves 4 as a side

### INGREDIENTS

1 small cauliflower, cut into quarters  
Olive oil, for drizzling  
100g butter, diced  
¼ bunch thyme, picked  
4 anchovy fillets, finely chopped  
1 garlic clove, finely chopped  
1 lemon, rind and juice  
¼ tsp dried red chilli flakes

### METHOD

*Preheat your oven to 190°C.*

Drizzle the cauliflower wedges generously with olive oil and rub in all over to coat well. Place the cauliflower into a roasting tray and season to taste. Put into the pre-heated oven and roast the cauliflower for 30 minutes, drizzling occasionally with a little extra oil until golden brown and the cauliflower very tender when the centre is pierced with a sharp knife.

Melt the butter in a saucepan over a medium-high heat and cook for 4–5 minutes until nut brown. Remove from the heat and stir in thyme, anchovies, garlic, lemon rind and juice and chilli flakes. Season to taste and spoon over the cauliflower.

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