



# Roasted Cauliflower with Mango Mayonnaise



## To prepare the cauliflower

Place the cauliflower in a roasting pan. Season with piment d'Espelette and salt. Top with the butter and orange zest. Pour the orange juice and vegetable stock over the top, cover and cook the cauliflower in an oven preheated to 200 °C for 45 mins.

## To prepare the mango mayonnaise

To make the mango mayonnaise, puree the mango and then whisk together with the mayonnaise, yoghurt and spices until smooth. Add salt to taste.

## Rezept für 4

### Ingredients for the cauliflower

1 cauliflower, prepared  
1 large pinch of piment d'Espelette (or chilli powder)  
1 large pinch of fleur de sel  
50 g butter, cut into small cubes  
1 unwaxed orange, juice and zest  
200 ml vegetable stock

### Ingredients for the mango mayonnaise

½ ripe mango  
100 g mayonnaise, homemade or bought  
100 g Greek yoghurt  
1 pinch of chilli powder  
1 pinch of ground coriander  
Salt