



ORGANIC CAULIFLOWER SALAD WITH LAMB'S LETTUCE, CARROTS AND BLUE CHEESE

Ingredients

1 organic Actiture cauliflower	Olive oil
3 handfuls of lamb's lettuce	Apple vinegar
2 carrots	Pepper
Blue cheese	Salt

Instructions

1. Cut the organic Actiture cauliflower into florets and peel and cut the carrots into sticks. Stir up together with the olive oil and add a good pinch of salt and pepper.
2. Preheat the oven to 195°. Line a baking tray with baking paper, put the organic cauliflower and carrots on and roast for 35/40 minutes, stirring a couple of times to ensure browning all over. Turn off the oven and put aside.
3. Put the lamb's lettuce, cauliflower au gratin, diced carrot sticks and blue cheese into a salad bowl.
4. Dress the salad with olive oil, apple vinegar and salt ... and voilà! Now the time has come to really relish this healthy, delicious recipe, the perfect complement to any dish on your table.