



## GOLDEN DOME OF CAULIFLOWER

### Directions

Trim the leaves and stem of the cauliflower and carefully cut out 1" of the core, making sure the head stays intact. Rinse the head with water to remove any dust or debris. Place the head in a large pot and add about 2" of water. Bring the water to a boil, then lower to medium low heat. Steam the cauliflower until al dente (an inserted knife has slight resistance) about 20 minutes. Remove and set aside to cool for about 5 minutes.

Turn your oven to 425 degrees F. In a bowl, combine mayo, mustard, cheese and a pinch of salt and pepper. Spread the mixture generously over the head. Put back in the oven and roast until the cauliflower is evenly browned and tender, about 15 minutes.

### Ingredients

1 medium head cauliflower (around 2 lbs)  
1/2 cup mayonnaise (preferably Hellman's or homemade)  
1/2 cup Smak Dab Curry Dijon  
1 cup shredded sharp cheddar cheese  
Kosher salt and freshly ground black pepper

