

## GOLDEN CAULIFLOWER BITES

### INGREDIENTS

- 1 cauliflower head
- 2 tsp turmeric
- 1 Tbsp Dijon mustard
- 2 Tbsp olive oil
- salt & pepper to taste

### PREPARATION

1. Preheat the oven to 180°C and prepare all the ingredients.
2. In a big bowl combine olive oil, mustard, turmeric, salt and pepper.
3. Cut the cauliflower into a bitesize chunks and mix with the spices in the bowl. Massage them well to cover all the surface with the mix. The put them on a tray with baking paper and bake until golden and the edges are crispy.
4. Serve with cooked rice, kimchi or sauerkraut or salad of your choice.