



STEAMED CAULIFLOWER



Tested on model:
CDT-111E



Weight before cooking:
4.350 g
Weight after cooking:
4.250 g



Servings:
35



Recommended tray or
grill:
4 punched stainless
steel t. GN 1/1 20 mm



Total time:
16'

PHASE									
1		99%	100°	16'	---	---	L	YES	C
2									
3									
4									
5									
6									

INGREDIENTS

Fresh whole cauliflowers: 6,500 g

PREPARATION

Remove the stalk and green leaves from cauliflowers.
Cut them into medium-sized parts and put in fresh water for some minutes.

Preheat the oven.

Drain the cauliflowers, place them evenly on the trays and put in the oven. Cook following the parameters.
After cooking, chill at positive temperature.

Steamed cauliflowers can be served as side dish or au gratin as garnish.