



CAULIFLOWER WITH TOMATO SAUCE

10 min 45 min easy 4 serving

INGREDIENTS

750 g cauliflower, into bouquets
 250 g fresh onion, cut into pieces
 2 garlic cloves
 75 g olive oil
 300 g potatoes, cut into cubes 2 cm
 400 g tomato passata
 35 g tomato paste
 1 tbsp homemade vegetable stock
 2 tbsp brown sugar
 ½ tsp cinnamon
 ½ tsp cloves
 1 pinch salt
 1 pinch pepper
 100 g feta cheese, for garnishing (optional)

PREPARATION

1. Place cauliflower into Varoma dish and set aside.
2. Place onions, garlic and olive oil into mixing bowl chop **5 sec/speed 5** and sauté **5 min/120°C/speed 1**.
3. Add potatoes and sauté **10 min/120°C/reverse/speed 0,5**. Transfer into Varoma tray and set aside.
4. Place into mixing bowl tomato passata, tomato paste, vegetable stock, sugar, cinnamon, cloves, salt, pepper, place Varoma into position and cook **25 min/Varoma/speed 1**.
5. Transfer cauliflower and potatoes into serving dish, pour tomato sauce, garnish with feta cheese and serve.