

Bombay Cauliflower

PANEER AND POTATO



INGREDIENTS

AVO Bombay Lafiness

Cauliflower 190g

Paneer 130g

New Potato 120g

Red Onion 60g

Coriander

Black Onion Seed



METHOD

1. Cut the **cauliflower** into florets, cube the paneer, slice the red onion into wedges and halve the new potatoes.
2. Par-cook the **new potatoes** until just beginning to soften, then drain thoroughly.
3. Combine the **cauliflower, paneer, potatoes and red onion**. Coat evenly with **AVO Lafiness Bombay Butchers' Marinade**.
4. Arrange on an oven tray and finish with fresh coriander and black onion seeds.



SERVING SUGGESTION

1. Serve with warm naan bread and a fresh salad, or include as part of a colourful tapas-style meal.



For allergen information, please refer to the relevant product specification.



OVEN



NAAN BREAD AND SALAD

Created by butchers and meat technologists from the finest quality ingredients. Our AVO Lafiness Bombay Butchers' Marinade has a tasty, authentic profile which delivers a fruity sweetness and a rounded blend of mild curry flavours.

Cook at 200°C fan/220°C conventional/425°F for 25-30 minutes, turning halfway through.