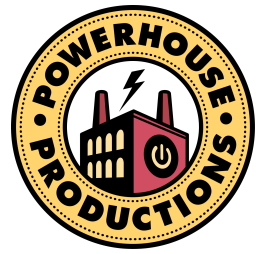


CLEO TV  
Culture Kitchen  
Get Your “Man” Dinner



## **Cauliflower Char**

Recipe courtesy of Bren Herrera

### **Ingredients:**

1 head cauliflower  
Kosher salt  
Black pepper  
Olive oil  
1 stick butter, softened  
3-4 garlic cloves, minced garlic  
Fresh thyme or parsley, rough chop, for garnish

### **Method:**

1. Preheat the oven to 425 degrees. Season the cauliflower by smothering it in olive oil and salt and pepper. Use your hands to coat it well and thoroughly.
2. Place the cauliflower in the middle of a sheet pan or a sizeable cast iron skillet (or non-stick) and roast it for about 50 minutes until it begins to brown and become tender.
3. In the meantime make the garlic butter. Puree the butter and garlic together in a food processor or mix in a bowl until combined.
4. Remove the cauliflower from the oven and slather with the garlic butter. Roast for another 10-15 minutes until golden brown and crisp.
5. Cut into the cauliflower, garnish with fresh herbs and serve!