

Ingredients

- Cauliflower
- Turmeric
- Paprika
- Curry powder
- Double cream
- Any hard cheeses you have
- Cream cheese
- Mozzarella
- Knob of butter
- Green chili
- Salt & pepper
- Baking paper
- Tin foil

Method

1. Preheat your oven to 190 degrees.
2. Take a baking tray and line with baking paper. Place whole cauliflower in the centre of the baking tray and sprinkle turmeric, curry powder, salt & pepper on the top. Place knob of butter on the top of the cauliflower.
3. Fold the baking paper over the cauliflower making sure it's snug inside. Take two sheets of tin foil and wrap the cauliflower again. Pop in the oven for 45 mins - 1 hour.
4. Add double cream to saucepan and reduce. Combine your grated cheeses in a bowl. When the cream has reduced by half add in the cheese. Remove from heat, and whisk in cheese until melted.
5. Spoon in cream cheese and add a pinch of paprika. Put to one side.

6. Remove cauliflower from the oven, peel back tin foil and baking paper. Cut the cauliflower in half and open it out.

7. Pour cheese sauce over the cauliflower. Break up mozzarella and stick to the top of the cauliflower. Sprinkle with paprika. Place thinly sliced green chili on top of the mozzarella.

8. Pop back in the oven for 15 minutes, or until the cheese has gone gooey.