



# Cauliflower nuggets

Recipe by V-ZUG Ltd.



Preparation	45 Mins
Cooking time	30 Mins
Portions	4
Appliance	CombairSteamer V2000 from 2021

with potato wedges and truffle mayonnaise

## Cauliflower nuggets

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3 eggs  
60 g white flour  
2 tbsp grated Parmesan  
1 tsp salt  
Some pepper  
100 g breadcrumbs  
1 large head of cauliflower  
(about 800 g)

## Potato wedges

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800 g waxy potatoes  
3 tbsp olive oil  
Some salt  
Some pepper

## Truffle mayonnaise

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50 ml milk  
½ tsp mustard  
½ tsp salt  
100 ml sunflower oil





- 1 tbsp truffle oil
- 1 tsp black truffle, chopped
- 1 tsp lemon juice

## Cauliflower nuggets

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Mix the ingredients up to and including the pepper to form a batter in one bowl and in a second bowl put the breadcrumbs.

Trim the leaves off the cauliflower and cut the head into florets. Immerse the florets in the batter so that they are completely coated. Roll each one in the breadcrumbs and place on a lined baking tray.

## Potato wedges

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Cut the potatoes into wedges and place on a lined baking tray. Drizzle with olive oil and season with salt and pepper.

## Baking

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Preheat the cooking space to 230 °C using the hot air with steaming mode.

Bake the potatoes in the bottom shelf position for 10 minutes.

Bake the cauliflower in the top shelf position with the potatoes for a further 20 minutes.

## Truffle mayonnaise

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Stir the milk, mustard and salt together in one bowl. In a second bowl, blend the sunflower oil and truffle oil together. Add the sunflower and truffle oil to the milk, initially drop by drop and then in a slow, thin stream, whisking constantly, until the mixture has the consistency of a thicker mayonnaise. Incorporate the truffle and sharpen with lemon juice to taste.

## Serving

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Arrange the cauliflower nuggets and potato wedges on plates. Serve with mayonnaise.

## Cooking steps

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**(Pre-)heat cooking space to 230 °C with Hot air + steaming**

**Preheating finished. Put the food in.**

**Hot air + steaming 230 °C for 10 Mins**

**Put any other food in. Continue baking.**

**Hot air + steaming 230 °C for 20 Mins**





## Accessories

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2 baking trays

## Additional information

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