

Roast Cauliflower Cheese Pizza



Serves 4 **Prep 5 mins**

Cooking 1h 10 mins

Easy

Ingredients

1 tbsp oil

1 large cauliflower, trimmed & broken into small florets, stalk chopped

4 tbsp mascarpone

1 thin 25 cm pizza base, or 2 small pizza bases

50g hard cheese

1. Heat the oven to 200C/ 180C Fan/ Gas 6. Mix the oil and toss the cauliflower in it. Tip onto a baking sheet and roast for 30-45 mins until the edges have browned a little and the cauliflower is tender.
2. Spread half the mascarpone on the pizza base (or bases) and season. Tip on the cauliflower and dot over the remaining mascarpone, then sprinkle with the cheese. Bake for 20 mins, then cool for 5 mins before serving.