





CAULIFLOWER AND CARROT ROSTI

Ingredients (for 6 rosti):

- 200 gr of cauliflower, blended into crumbs
 - 50 gr shredded carrot
 - olive oil
 - 1 tbsp of chopped parsley
 - 30 gr of white flour
- 50 gr of shredded GreenVie Dairy Free Cheddar
 - Salt, pepper

Some spinach leafs to serve with and paprika powder



instructions



Mix all the ingredients together and form 6 patty shaped rostis.

Cook them in a hot pan with olive oil for 3 minutes on each side.

Enjoy with a sprinkle of paprika powder and some spinach on the side.

