

## Indian Cauliflower Cheese from Lisa Dobbs

2 Tablespoons olive or vegetable oil  
1 teaspoon whole cumin seeds  
675g (1 and a half lbs) cauliflower florets, each with stem  
400 ml (14 oz) grated fresh tomato  
1 inch fresh ginger, grated  
2 fresh green chilis, cut in thin rounds  
Quarter teaspoon cayenne pepper  
Quarter teaspoon turmeric  
1 Tablespoon ground coriander seeds  
Quarter teaspoon salt  
4 Tablespoons chopped fresh coriander  
3 Tablespoons heavy cream (creme fraiche)  
115g (4 oz) grated sharp cheddar cheese

Preheat oven to 230/Gas 8. Put oil in heavy pan over medium heat. When hot put in cumin seeds. Sizzle ten seconds. Add cauliflower and stir two minutes. Add tomatoes, ginger, chilies, cayenne, turmeric, ground coriander and salt. Stir to mix, then cook 5-6 minutes or until cauliflower is done. Add fresh coriander and cream and mix well. Put all in ovenproof dish, sprinkle with cheese and place in top third of oven. Bake 12 minutes until cheese has melted and browned.

### Notes:

- The grated tomato bit is beyond me. I've seen Maddhur Jaffrey do that but her grater must be better than mine. I just skin and then chop them. I also use only a pinch and not a quarter teaspoon of cayenne. And sometimes only 1 green chili
- I use tinned tomatoes if I haven't got good fresh, and for this recipe, that's about 15 oz whole peeled, or crushed tomatoes. San Marzano is the best for this.
- I never transfer to another dish. I do the entire dish in the pan I started it in.
- It's fabulous with all the cayenne and chilis, but it's really spicy. For this recipe, 1/4-1/2 tsp of cayenne and no chilis is plenty hot. Or, you can put in the chilis and no cayenne....