

Less than 45 minutes

Serves 3-4

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Ingredients:

- 2 heads (300g each) cauliflower, cut into florets
- 1/2 cup olive oil
- 3 sprigs each rosemary and thyme, leaves picked + extra for serving
- Grated peel of 1 lemon + extra for serving
- Salt and milled pepper
- 1 bulb garlic
- 1 cup (250ml) unsweetened almond or oat milk
- 1/2 cup (50g) grated Violife pecorino or parmesan (or any hard vegan cheese)
- 3-4 slices crusty bread
- 1 packet (300g)
- PnP Livewell chickpea fusilli pasta
- Handful pumpkin seeds, toasted

Method:

1. Preheat oven to 200°C.
2. Place cauliflower on a baking tray and drizzle with oil.
3. Toss through herbs and grated lemon peel. Season.
4. Slice the top off garlic bulb to expose cloves and drizzle with oil.
5. Season, wrap in foil and place on baking tray with cauliflower.
6. Roast for 20 minutes or until fragrant and cauliflower starts to brown.
7. Heat milk in a pot and add cauliflower and flesh of garlic cloves.
8. Blitz until smooth and stir through cheese.
9. Tear bread into chunks and toast in a pan with oil until golden.
10. Meanwhile, cook pasta according to packet instructions.
11. Add extra herbs and grated lemon peel to sauce. Season.
12. Toss pasta in sauce and season to taste.

13. Serve topped with toasted croutons and pumpkin seeds.