

## Recipe

### Baked Cauliflower

## By

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## Ingredients

- 1 big cauliflower, cut into flowerets
- 1 C yogurt
- 2 Tbsp tomato puree
- 2 Tbsp finely grated ginger
- 1 Tsp turmeric powder
- ½ Tsp paprika
- 1 Tsp garam masala
- ½ Tsp amchur powder (dry mango powder)
- ½ Tsp yellow asafetida powder
- 1 Tsp cumin seeds
- 1 Tsp kasoori methi (dried fenugreek leaves)
- 1¼ Tsp salt (if cauliflower is of medium size use 1Tsp salt or less)
- 2 Tbsp chopped fresh coriander leaves

## Preparation

1. In a large mixing bowl, combine all the ingredients. Leave aside to marinate for 30 minutes.
2. Transfer the marinated ingredients of the bowl to a greased 9x9-inch square baking pan. Bake in a preheated oven at 350 F/180 C for 45 minutes to 1 hour until the cauliflower easily yields to the knife point. Garnish with coriander and serve hot.

## Serves

4

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