

Cauliflower mash

4 servings

500 g cauliflower
250 g broccoli (can be omitted)
2 vegetable stock cubes
50 g butter
Salt
Pepper

Cut the cauliflower into pieces, including the leaves and stem, which are finely chopped.

Cut the broccoli, cut off the outermost part of the stem and chop finely.

Place the cauliflower and broccoli in a saucepan. Add 1 l of water and crumble the stock cubes.

Cook for about 13-14 minutes.

Pour off the water and let it steam for a while.

Mash the cauliflower and broccoli together with the butter.

Season with salt and pepper.