



In Poland it is used as a side dish.

Ingredients:

1 large cauliflower
salt to taste
about 50g butter
about 3 tbsp dried breadcrumbs

Directions:

Wash the cauliflower and divide into florets. Cook in a little salted boiling water until just tender. Drain. If it is not salty enough, sprinkle more. Meanwhile, melt butter and fry the breadcrumbs until golden; pour over cauliflower **just before** serving.

