



# Notatoes

SERVES 4 (3/4 cup per serve)

## INGREDIENTS

1 medium head cauliflower, cut into florets  
75g cream cheese  
1 clove garlic, crushed  
Salt and pepper to taste  
Chives, chopped

## METHOD

1. Steam cauliflower until tender.
2. Place in a blender or food processor with the cream cheese, garlic and salt, and pepper.
3. Process until smooth.
4. Garnish with chopped chives and cracked pepper.

**Note:** If the mixture is too thick try adding a small amount of salt-reduced stock while blending

