



# Roasted Cauliflower Pasta

with Le Marquis Chèvre de Rambouillet Blue Cheese & Walnuts

Serves: 4

Prep Time: 20 mins

Cook Time: 20 mins

## Ingredients:

250g / 9oz cauliflower, cut into small florets

2 tbsp extra virgin olive oil

¼ tsp freshly grated nutmeg

2 small cloves garlic, peeled

125g / 4oz toasted walnuts

A small handful of fresh oregano, plus extra to serve

320g / 11oz short pasta, such as fusilli, farfalle or vesuvio

150g / 5oz Le Marquis Chèvre de Rambouillet Bleu, crumbled, plus extra to serve

## Method:

(1) Preheat oven to 180°C / 350°F. Line a tray with baking paper.

(2) Bring a large pot of salted water to the boil.

(3) Combine cauliflower with half the olive oil, a pinch of sea salt, and the nutmeg. Toss to coat then arrange on a tray. Roast for 15 - 20 minutes or until golden and slightly caramelised.

(4) Crush the garlic and a pinch of salt with a mortar and pestle. Add the walnuts and continue to pound, finally adding in the oregano. Pound until you have a rough paste.

(5) Cook the pasta until al dente. Reserve ½ cup of cooking water then drain pasta. Warm remaining olive oil in a large pan over low heat and add the pasta and cauliflower paste. Stir through blue cheese until melted to create a velvety sauce. If the pasta is too dry, add some pasta water. Scatter over fresh oregano and extra cheese, season to taste, and serve.

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