Cauliflower and cheese DŽIUGAS® pie



Ingredients

70 g	of cauliflower
1	red onion
5 tablespoons	of olive oil
1/2 teaspoon	chopped fresh rosemary
8	large eggs
1 handful	fresh basil leaves
1 1/2 teaspoon	of flour
2 1/2 teaspoon	baking powder
1/2 teaspoon	turmeric
200 g	grated cheese DŽIUGAS
according to taste	salt
according to taste	black pepper
3 ~ 4 tablespoons	sesame seeds

Preparation

Break the cauliflower in small pieces and cook them in salted water. Drain and allow to cool. Peel the onion, cut in half and slice off a few pieces for later. Finely chop the remaining onion. Heat the olive oil in the pan, fry for a few minutes until it softens, then add rosemary and while stirring fry for another few seconds. Leave to cool. Beat the eggs, add the onions and mix well. Mix in the cauliflower, try to coat all the pieces in dough. Place baking paper on a 24 cm baking tray with removable sides, coat the sides with butter and sprinkle with sesame seeds. Pour the dough into the tray. Place the onion rings on top. Bake in the oven for around 40 – 60 minutes at a temperature of 180°C.