



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Cauliflower Chocolate Sauce

Ingredients

- 1 cups milk chocolate chips
- ½ cup cauliflower, riced
- ½ cup heavy cream
- ½ tsp vanilla
- ¼ cup sugar

Directions

Place the chocolate chips in a small mixing bowl. Set it aside. Heat the cauliflower, sugar, and heavy cream in a small sauce pot over medium heat until it comes to a boil. Be sure to stir it consistently to avoid burning. Remove from heat. Take a submersion blender and puree it until smooth. Pour the mixture over the chocolate chips. Cover the bowl with plastic wrap and let sit until the bowl has cooled down, about 5-8 minutes. Stir the chip mixture until smooth. There should not be any lumps. Drizzle over crepes or any dessert.

*Tip- Mini chocolate chips melt much faster than the regular size.



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Cauliflower Chocolate Chip Banana Bundt

Ingredients

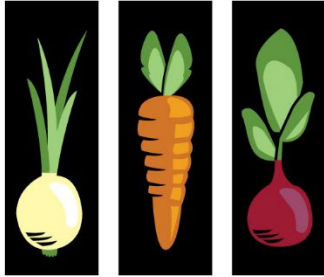
- ½ cup cauliflower
- 3 very ripe bananas (about 1 ½ cups)
- 2 eggs
- ½ cup whole milk
- 2 tsp vanilla
- ½ cup brown sugar
- ½ cup granulated sugar
- 2 tsp baking powder
- 1 ½ cups flour
- 1 cup chocolate chips
- heavy pinch of salt

Directions

Preheat your oven to 350F. Grease a Bundt Pan. Set it aside.

Puree the cauliflower in a blender along with the whole milk. In a mixing bowl, mash the bananas. Beat in the eggs, vanilla, both sugars, and cauliflower milk until well combined. Add in the flour, baking powder and salt. Beat until just combined. Fold in the chocolate chips. Pour the batter into the prepared cake pan.

Bake for 50-55 minutes. Take the bread out of the oven and let it sit in the pan for 15 minutes then turn it out onto a cake plate. The consistency of the bread will be smooth, like a bread pudding but not too sweet.



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White Chocolate Cauliflower Fruit Dip

Ingredients

- 2 cups raw cauliflower florets
- 12oz white chocolate chips
- 1 cup heavy cream

Directions

In a blender, puree the florets with the heavy cream until completely smooth. Place the cream mixture in a small clean pot over low-medium heat. Pour in the white chocolate chips and stir consistently until dissolved. Allow it to cool completely.