

WHOLE ROASTED CAULIFLOWER WITH ZA'ATAR SPICES

EQUIPMENT

CHEFS KNIFE, BONING KNIFE, PERFORATED AND SOLID BAKING TRAY, BAKING PAPER, SMALL MIXING BOWL

INGREDIENTS

1 WHOLE CAULIFLOWER, 50GM GHEE (CLARIFIED BUTTER),
30GM ZA'ATAR SPICE MIX, SALT, EXTRA VIRGIN OLIVE OIL, 3-4 CORIANDER SPRIGS

METHOD

TO BEGIN: REMOVE THE OUTER LEAVES OF THE CAULIFLOWER AND CUT OUT AS MUCH OF THE CORE AS POSSIBLE LEAVING THE CAULIFLOWER IN TACT.

ONCE THE CORE HAS BEEN REMOVED PLACE THE CAULIFLOWER ON A PERFORATED TRAY AND INTO A PRE HEATED OVEN STEAM SETTING 100°C FOR 20 MINUTES.

ONCE STEAMED REMOVE FROM THE OVEN AND LINE A SOLID BAKING TRAY WITH BAKING PAPER, TRANSFER THE CAULIFLOWER TO THE OTHER TRAY AND RUB THE ENTIRE SURFACE WITH GHEE. NEXT GENEROUSLY SPREAD OVER THE ZA'ATAR SPICE MIX AND SEASON WITH SALT AND EXTRA VIRGIN OLIVE OIL.

PLACE THE CAULIFLOWER INTO A PRE-HEATED OVEN COMBI SETTING
(25%-30% STEAM) 201°C FOR 50 MINUTES

ONCE ROASTED REMOVE AND CUT THE CAULIFLOWER INTO THICK WEDGES, SCATTER WITH CHOPPED CORIANDER AND PARSLEY AND SERVE WITH SLOW BRAISED LAMB SHOULDER.

HINTS & TIPS

- THIS IS A GREAT WAY TO SERVE A VEGETABLE AS A IMPRESSIVE SIDE DISH FOR YOUR NEXT DINNER PARTY, USE ANY COMBINATION OF SPICES OR FLAVOURS, JUST ENSURE YOU GET A DEEP RICH GOLDEN ROASTED COLOUR FOR MAXIMUM IMPACT AND FLAVOUR.
- BY REMOVING AS MUCH OF THE CORE AS POSSIBLE REDUCES THE AMOUNT OF TIME YOU NEED TO COOK YOUR CAULIFLOWER AS THE STEAM AND HEAT FROM YOUR COMBI OVEN WILL HELP IT COOK FROM THE INSIDE AS WELL AS THE OUTSIDE.