

A deliciously warming spiced cauliflower dish

Serves 6

INGREDIENTS

1 large cauliflower
1 tsp ground cumin
¼tsp ground cinnamon
¼tsp smoked paprika
2tbsp olive oil
1tsp sesame oil
Natural yoghurt
Salt
Lemon juice
Pomegranate seeds
Parsley
Chives



Item Kiln large organic platter

Image ID: 79344

RRP: £60.00

Outlet price: £42.00

METHOD

1. Remove the out leaves from the cauliflower, wash and leave to one side. Break the cauliflower into florets, cook in a pan of boiling water for 5 minutes and drain.
2. In a bowl mix the spices with the olive oil, salt and milled pepper and toss in the cauliflower. Place into a roasting tray and cook for 10 minutes at 190* / gas 5.
3. Remove from the oven and tuck in the cauliflower leaves, drizzle over the sesame oil and cook for another 5-10 minutes.
4. Stir the natural yoghurt with a sprinkling of sea salt and a squeeze of lemon juice. Spread onto the base of a serving plate. Arrange the cauliflower and leaves onto the yoghurt.
5. Top with pomegranate seeds, chopped parsley and chives, finish with a drizzle of olive oil and serve.