

CAULIFLOWER

with Green Harissa

INGREDIENTS

1	cauliflower
50 g	toasted almonds
	olive oil
	lemon juice
	sea salt

Green harissa

2	bunches parsley
2	bunches coriander
5 g	cumin
5 g	sea salt
4	long green chillies
10 g	coriander seeds
100 ml	olive oil
70 ml	lemon juice
4	garlic cloves

THE METHOD

- 1 For the harissa, blister the green chillies on a gas cooktop and remove the stalks. Put the chillies, chopped parsley and coriander in a Thermomix or bar blender, add all the other harissa ingredients and blend until smooth.
- 2 Pull the leaves off the cauliflower and dehydrate them in the oven until crispy (or shallow-fry them).
- 3 Cut the sides of the cauliflower flat on both sides to give it a T-bone look. Save the trimmings for fried cauliflower with tahini the next day.
- 4 Add olive oil to a non-stick pan and cook the cauliflower until dark brown on both sides, then finish in a 180°C oven for another 5 minutes. Once out of the oven, dress with lemon juice, olive oil and sea salt.

CHEF'S NOTES

- ✓ Leftover green harissa keeps for 3 days and makes a great salad dressing or sandwich spread.

SERVING

Spread green harissa on the plate and place the cauliflower on top. Finish with the crispy cauliflower leaves and toasted almonds. Afiyet olsun.