

CAULIFLOWER WITH GREEN HARISSA

Cauliflower
50gr Toasted Almonds
Olive Oil
Lemon Juice
Sea salt

GREEN HARISSA

2 bunch Parsley
2 bunch Coriander
5gr Cumin
5gr Sea Salt
4 Long Green Chillies
10gr Coriander Seeds
100ml Olive oil
70ml Lemon Juice
4 pieces Garlic

METHOD

Harissa

Blister the green chillies on gas cooktop. Remove the stalks.

Add chillies chopped parsley and coriander into Thermomix or a bar blender. Add all the other ingredients and blend until you reach a smooth mix.

Left over green harissa can be used as salad dressing or sandwich spread for the next 3 days.

Cauliflower

Pull the leaves of cauliflower dehydrate in the oven until crispy. You can alternatively shallow fry them. Cut side parts of cauliflower flat on both sides, bring it into a T-bone look. (Save the side parts of cauliflower for fried cauliflowers with tahini for the next day)

Add olive oil on a nonstick pan and cook cauliflower until dark brown on both sides. Then cook in 180c oven for another 5 minutes. Once out of the oven dress with lemon juice, olive oil and sea salt.

SERVING

Spread green harissa on the plate. Place cauliflower. Finish the plate with crispy cauliflowers, toasted almonds.

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