

RECIPE

Zesty Whole Roasted Cauliflower

Ingredients

- 1 whole cauliflower
- 3 tbsp olive oil
- 1 lemon juiced & zested
- 3 stems of coriander
- 2 tbsp harissa powder
- Drizzle of pomegranate molasses
- Salt to taste
- Pepper to taste
- 1 cup Greek yoghurt extra for drizzle



Method

1. Add the lemon, yogurt, harissa powder, olive oil, herbs, salt, pepper and pomegranate molasses to a bowl and mix well.
2. Drizzle the dressing over the cauliflower. Add, salt, pepper and extra harissa powder
3. Place in the preheated oven. Cook for 10-15 minutes or until the cauliflower is golden brown.
4. Remove from the oven. Drizzle with yogurt, pomegranates, and herbs. Serve immediately.