

Christmas Roast Cauliflower



Serves: 4

Profitability:

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Ingredients:

1 cauliflower

3 tbsp olive oil

1 tsp Schwartz Medium Curry Powder

1 tsp Schwartz Chilli Flakes

75g dried apricots, roughly chopped

25g flaked almonds, toasted

50g pomegranate seeds

100g tahini

Steps:

Preheat oven to 180°C

Remove the larger leaves from the cauliflower, and then immerse completely it in a large saucepan (or stockpot) filled with boiling water. Cook for 10 minutes. Drain

Mix together the oil, curry powder, chillis and salt. Rub the cauliflower all over with the mixture and bake for 20 minutes

Scatter the cauliflower with the almonds, pomegranate seeds, apricots, and drizzle with tahini.
Serve immediately.