

# Cauliflower heads with candied lemon and paprika grilled chickpeas |

Recipe for 12 Tapas



## Description

## Note

You can use corn flour instead of chickpea flour

## Ingredients

### Cauliflower

- 800 Gr Cauliflower
- 1 Unit(s) Preserve lemon
- 2 Tbsp Olive oil
- 0.50 Unit(s) Lemon juice
- 1 Tbsp Dijon mustard
- 1 Tsp Honey
- 5 Sprig(s) Fresh cilantro
  
- Salt and pepper

### Chickpeas

- 250 Gr Chick peas (540 ml)
- 1 Tbsp Olive oil
- 1 Tbsp Chick peas flour
- 1 Tsp Smoked paprika
- 1 Tsp Garlic powder
- 1 Tsp Salt
- 5 Turn(s) Black peppercorns
  
- Salt and pepper

## Preparation

- Preparation time **40 mins**
- Preheat your **Oven** at **400 F°**

### Prep

Open the can of chickpeas and rinse well.

Cut the florets of your cauliflower head

Finely chop the candied lemon

Tear of the cilantro leaves from the sprigs.

### Cauliflower

In a hot pan with a dash of olive oil, cook the florets with a pinch of salt.

Mix 3 or 4 times and deglaze with 100 ml of water.

Remove from heat and add the mustard, olive oil, honey and lemon juice and mix well.

Season to taste and mix in the candied lemon.

### Chickpeas

Pour the peas in a large bowl and add flour, olive oil, paprika, garlic and salt. Mix well to cover all the peas.

Pour the peas on a baking tray covered with cooking paper and bake in the oven for 30 minutes.

### Plating

In a bowl, mix together the cauliflower florets and the chickpeas. Put in serving bowls and garnish with fresh cilantro leaves.

**Bon appétit!**