

Roasted cauliflower with sweet spices, Gochujang honey, hummus and roasted pine nuts |

Recipe for 12 tapas

Description

Oven-roasted cauliflower with garlic and ginger served with traditional hummus, roasted pine nuts and spicy honey.

Note

The toppings can vary according to your desires.

Ingredients

Cauliflower

- 500 Gr Cauliflower
- 2 Tbsp Fresh ginger
- 2 Clove(s) Garlic
- 1 Tsp Curcuma
- 5 Sprig(s) Fresh cilantro

- Salt and pepper
- Vegetable oil

Hummus

- 1 Unit(s) Chickpea box 398 ml
- 65 Ml Olive oil
- 15 Ml Lemon juice
- 2 Clove(s) Garlic
- 10 Ml Tahini
- 5 Ml Roasted sesame oil
- 50 Ml Hot water

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **oven** at **425 F°**

Set up

Toast the pine nuts in a frying pan.

Cut cauliflower into chunks.

Gochujang honey

- 60 Ml Honey
- 5 Ml Gochujang chili past

- Salt and pepper
- Vegetable oil

Topping

- 30 Gr Pine nuts

- Salt and pepper
- Vegetable oil

Chop the garlic and ginger.

Chop the coriander.

Cauliflower

First cut the cauliflower in quarters and then cut into 2cm slices. Mince garlic and ginger. Thinly slice the cilantro. Mix the garlic, ginger, tumeric with the cauliflower. Add salt, pepper and olive oil and cook in the oven for 15-20 min. Once out of the oven add cilantro and serve.

Houmous

In a food processor or blender, pour the drained chickpeas. Add the rest of the ingredients once they have been lightly processed.

Run the blender quickly, making sure your hummus is smooth. You can adjust the texture by adding water (or olive oil) if you want it more liquid.

Finalize the seasoning with salt, pepper, or espelette pepper.

Gochujang honey

Warm the honey slightly in the microwave and mix with the Gochujang chili paste.

On the plate

In a small soup plate, make a crown of hummus around the inside edge, and place the cauliflower heads in the center.

Drizzle with Gochujang honey and finish with pine nuts.

Bon appétit!