

HARISSA ROASTED CAULIFLOWER WITH VEGETARIAN BALLS

INGREDIENTS

 4 SERVINGS

 1 H.

 INTERMEDIATE

2 packs Garden Gourmet Vegetarian Balls

1 large whole cauliflower

100 g pomegranate seeds or 1/2 fresh pomegranate

2 to 3 tbsp ready-made harissa

2 tbsp (vegan) yoghurt + extra for the sauce

25 g roasted hazelnuts

25 g pistachio nuts

1 tbsp toasted sesame seeds

1 tbsp coriander seed

1 tsp anise seed

1 tsp fennel seed

1 tsp dried oregano

beet greens (for garnishing)

coriander (for garnishing)

CULINARY TIP

Sauce recommendation

Great with yogurt sauce: Mix 2 tsp harissa with 4 tbsp yogurt and stir in a few finely chopped coriander sprigs.

Side dish suggestions

Serve with side dishes such as a mixed salad with fresh figs and/or roasted rainbow carrots with thyme

Prep ahead!

Prepare the cauliflower (rubbed with harissa yogurt), and dukkah well in advance. Leave the prepared cauliflower outside the refrigerator covered with plastic wrap.

Impress your friends/family during Christmas with this delicious, eye-catching Roasted Cauliflower with Garden Gourmet Vegetarian Balls and 'dukkah'!

PREPARATION

1. Boil water to cook cauliflower

Bring a large pan (about 1/3 full) with water and some salt to the boil to cook the cauliflower. Remove the leaves from the cauliflower.

2. Cook the cauliflower and make sauce

Carefully lower the whole cauliflower (stem side down) into the hot water, bring to the boil and cook for about 8 minutes. Be sure not to overcook the cauliflower. In the meantime, mix the harissa with the yogurt. Carefully remove the cauliflower from the pan with a slotted spoon and let it drain well and cool.

3. Rub cauliflower with sauce and preheat oven

Generously rub the cauliflower with the harissa/yogurt mixture and place it on a baking dish. Preheat the oven to 180°C while you prepare the ingredients for the 'dukkah'.

4. Make the dukkah

Dukkah: crush the sesame seeds, coriander seeds, aniseed and fennel seeds using a mortar and pestle and mix it with the dried oregano. Lightly crush the nuts with the flat side of a chef's knife and roughly chop them. Roast them over medium heat in a frying pan and let them cool. Grind them a little finer in the mortar and mix it with the rest. You can add a little salt to the 'dukkah' to your own taste.

5. Roast the cauliflower

Place the cauliflower in the oven and let it roast until golden brown for 10 to 15 minutes. Check after 10 minutes, and increase the temperature if necessary. It can be a roasted look, but not burnt, that makes the harissa bitter. Pierce the cauliflower with a knife to check if it's done.

6. Brown vegetarian balls

Brown the Garden Gourmet vegetarian balls according to the instructions on the package.

7. Serve, garnish, and happy holidays!

Divide some lettuce on the serving platter and place the cauliflower on top. Place the vegetarian balls around it and garnish with pomegranate seeds, dukkah, beet greens and coriander.

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