



CAULIFLOWER STEAKS WITH TAHINI DRESSING

Cauliflower

1 head of cauliflower, cut into 'steaks' 1cm thick
1 tablespoon olive oil
1/4 teaspoon salt

Marinate all ingredients together. Either pop into oven and roast (for about 20 minutes on 180C). Alternatively cook in a pan or over the BBQ for about 3 minutes each side.

Lemon Tahini Dressing

1/4 cup tahini
1/4 cup water
1 tablespoon miso
1 tablespoon lemon juice
1 tablespoon rice wine vinegar
1 1/2 teaspoon lemon zest
1/4 teaspoon salt

Blend all ingredients together.

Assembly

Arrange the cauliflower steaks onto a plate, drizzle with lemon tahini dressing, top with fresh coriander, seeds and nuts. Serve.