



CAULIFLOWER PINENUT SALAD

Salad

½ cauliflower cut into florets
2 tablespoon toasted pinenuts
1 tablespoon toasted sesame seeds
2 teaspoon preserved lemon rind
½ cup coriander leaves, chopped

Dressing

20ml lemon juice
70ml olive oil
½ teaspoon ground cumin
½ teaspoon ras el hanout
½ teaspoon Harissa

Boil saucepan of water and boil cauliflower for 2 minutes or until just soft. Drain and refresh under cold water. Whisk all dressing ingredients together then season to taste. To serve, toss cauliflower with the pinenuts and sesame seeds, preserved lemon, coriander, add dressing and toss to combine.

