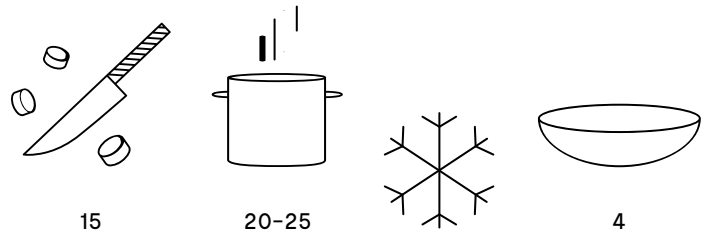




Baked Cauliflower with Haloumi, Burnt Honey and Za'tar

For all those cauliflower lovers out there. This is a real treat. Gently baked and then lathered in a zingly sweet and sour dressing.



Ingredients

1 large cauliflower, cut into florets, leaves reserved

60ml extra virgin olive oil

100g haloumi, drained, finely grated

Za'atar, to serve

For the onion and burnt honey vinaigrette

80g runny honey

1 red onion, thinly sliced

40ml brown rice vinegar

80ml extra virgin olive oil

Directions

1. Preheat the oven to 240°C.

2. Place the cauliflower florets and leaves in a large bowl with the olive oil. Season to taste and toss to combine. Tip into a large roasting tray and roast for 20-25 minutes until browned.

3. Meanwhile, for the vinaigrette, place the honey in a small non-stick saucepan over a medium- high heat and cook for 2-3 minutes until it starts to darken and caramelize. Add the onion, lower the heat and cook until the onion has begun to soften. Remove from heat, add vinegar and oil, season to taste and set aside to cool.

4. Transfer the roasted cauliflower to a large bowl with half of the vinaigrette. Season to taste and toss to combine. Transfer to a large platter and drizzle over remaining vinaigrette. Scatter over haloumi and za'atar to serve

