



ROASTED CAULIFLOWER

HARISSA | BY ROOKPLUIM

Ingredients:

1 whole cauliflower
Seeds from ½ a pomegranate
2 tbsp fried capers
1 can black beans
Green salsa
Optional: Pickled red onion
and kohlrabi (or other pickled
vegetables)

Cauliflower Marinade:

20 gr olive oil
40 gr mild harissa
20 gr chipotle sauce
1 tsp garlic granules
15 gr lime juice (about ½ lime)

Yogurt-Sriracha Sauce:

150 gr Greek yogurt
1 tbsp sesame oil
20 gr sriracha sauce

Light a medium amount of charcoal and preheat your YAKINIKU® Kamado to 200 °C. For this recipe, use indirect heat. Insert the heat deflectors into your Kamado.

Cauliflower Marinade

Mix all the marinade ingredients together. Add more harissa if you prefer it spicier.

Cut or break off the green leaves from the cauliflower.

Place the cauliflower in a cast iron pan and pour half of the marinade over it.

Use a sauce mop to evenly spread the marinade over the cauliflower.

Hummus

Place all ingredients in a blender and blend until smooth. Add an ice cube if needed to make the hummus creamier.

Serve on a plate and finish with a drizzle of olive oil and a sprinkle of paprika powder.

1 tbsp white sesame seeds
1 tbsp black sesame seeds
Salt and pepper to taste

Hummus:
400 gr chickpeas
3 tbsp tahini
2 tbsp lemon juice
1 tsp cumin
1 tsp smoked paprika
4 tbsp olive oil
Pepper to taste
ElduRapi black salt

Flatbread:
250 gr Greek yogurt
300 gr flour
Sea salt
Fresh rosemary
1 tsp baking powder

Supplies:

Cast iron pan
Sauce mop
Blender
Heat deflectors
Cast iron grid

Kamado set up:

indirect heat, heat deflector

Yogurt-Sriracha Sauce

Mix all the ingredients together and season with salt and pepper to taste.

Flatbread

Finely chop some rosemary to taste.

Mix all the ingredients together and knead briefly until it forms a smooth dough.

Shape small balls and let them rest until you are ready to bake them. Cover with a cloth to prevent drying out.

Cauliflower

Place the cast iron pan with the cauliflower on the Kamado. Close the lid and cook for at least 60 minutes in total.

Check doneness occasionally by inserting a skewer; the cauliflower should be completely soft inside.

During the last 10 minutes, brush the cauliflower with the remaining marinade.

Flatbread

Change the Kamado setup. Remove the heat deflectors and place the cast iron grid.

Flatten the dough balls by hand or with a rolling pin. Use a little flour if needed to prevent sticking.

Drizzle the flatbreads with olive oil.

Grill the flatbreads on the cast iron grid on both sides until nicely cooked.

Finishing touch

Serve the cauliflower directly in the cast iron pan, surround it with drained black beans, and top with pickled vegetables.

Spoon some yogurt-sriracha sauce over the cauliflower and sprinkle with capers and pomegranate seeds.

Serve the hummus, flatbread, green salsa, and the remaining sauce as side dishes.