

SPICE MERCHANT CAULIFLOWER

Adapted from Food52.com

INGREDIENTS

1 large cauliflower (about 1 ½ pounds of cauliflower florets)
5 ounce almonds, toasted and coarsely chopped
3 ounce golden raisins (sultanas), (black raisins are fine)
5 tablespoons olive oil
4 tablespoons lemon juice
2 tablespoons minced parsley
½ teaspoon cumin
1 garlic clove, crushed
¼ teaspoon finely shredded lemon zest
salt and freshly ground pepper

METHOD

Place the raisins in a bowl and pour warm water over them. Leave the raisins for about 15 minutes, until plump. Drain and discard the water.

Break the cauliflower into florets, making sure to leave behind as much of the stem as possible. Chop the florets into smaller pieces. Transfer the cauliflower into food processor in batches, and pulse until the pieces are finely chopped and resemble couscous. Be careful not to over-process.

In a large sauté pan, heat three tablespoons of olive oil over medium heat. Add the cauliflower couscous to the pan and cook for about 7 minutes, stirring frequently.

Remove the couscous from the heat and let it cool. Add the raisins, almonds, cumin, parsley, garlic, lemon zest, lemon juice, and the remaining two tablespoons of olive oil. Season with salt and pepper.

Leave the couscous for about 15 minutes for the flavors to combine. Serve at room temperature.