

Whole Roasted Cauliflower with Tahini Sauce



Ingredients

1 large cauliflower, whole	1/2 cup tahini paste
2 tbsp good quality olive oil	1/4 cup warm water or as required
1 tsp ground cumin	1 lemon, zested and juiced
1 tsp ground coriander	3 cloves garlic, crushed
1 tsp sumac	1/2 tsp salt
1/2 bunch fresh parsley, roughly chopped	1/2 tsp freshly ground black pepper
1/2 bunch fresh dill, roughly chopped	

Directions

Step 1 – Trim the outer leaves from the cauliflower and trim the stem so that the cauliflower will sit flat. Cut a cross into the stem to allow for even cooking.

Step 2 – Preheat the BBQ to medium heat – approximately 180°C. Set up the BBQ for indirect cooking with a trivet and convection tray. While the BBQ is preheating, spread the olive oil evenly over the cauliflower and sprinkle the cumin, coriander, and sumac over the surface.

Step 3 – Once the BBQ has reached temperature, place the cauliflower into an oven proof casserole or baking dish and cover with a lid or foil. Bake on the trivet for at least one hour, depending on the size of the cauliflower, or until tender. Remove the lid or foil and bake for a further 20 minutes.

Step 4 – While the cauliflower finishes cooking, combine the tahini paste, warm water, lemon juice and zest, crushed garlic, salt and pepper in a small bowl. Thin the sauce with a little more warm water if required.

Step 5 – When the cauliflower is ready, remove from the pot or tray and transfer to a serving plate, sprinkle with the chopped parsley and dill and a bowl of the tahini sauce on the side.

