

Cumin Roasted Cauliflower with Preserved Lemon Pine Nut Gastrique

Serves 2 to 4:

Ingredients

1 medium head cauliflower
1 to 2 tablespoons olive oil
kosher salt and freshly ground black pepper
1/2 teaspoon ground cumin
sprigs of fresh marjoram or oregano

Gastrique:

1 tablespoon preserved lemon rind, finely diced
1 tablespoon dried currants
2 teaspoons marjoram or oregano leaves, chopped
2 teaspoons Sherry vinegar
1 teaspoon honey
kosher salt and freshly ground black pepper
1/4 cup olive oil
2 tablespoons pine nuts, gently toasted

marjoram or oregano leaves for garnish

Preparation

Preheat the oven to 425 degrees.

Remove outer leaves of cauliflower and use a sharp knife to cut out the tough core from the bottom.

Slice large florets from the center stem, keeping them mostly intact; cut in half vertically.

In a large bowl, toss the florets with olive oil, kosher salt and freshly ground black pepper.

Lay them out on a baking sheet lined with parchment paper.

Sprinkle with ground cumin and add a few sprigs of marjoram to the pan.

Place in the oven and roast for 20 minutes; turn florets midway to ensure even caramelization.

Make the Gastrique: remove the pulp from the preserved lemon and finely dice the rind.

In a medium bowl, combine rind with dried currants, marjoram or oregano, Sherry vinegar and honey.

Season with kosher salt and freshly ground black pepper.

Slowly whisk in the olive oil and stir in pine nuts which have been gently toasted.

Taste and adjust seasoning, if needed.

Remove the cauliflower from the oven--they should be golden brown.

Place the cauliflower on a platter and drizzle the Gastrique over all.

Garnish with more marjoram or oregano leaves and serve hot.

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