

# Curry Roasted Cauliflower

30—40 Min

## Preparation

1. Preheat the oven to 200 °C. Break the cauliflower into small florets and place them in a bowl. Add curry seasoning, salt, smoked paprika and oil and mix well. Spread on a baking tray lined with baking paper and place in the oven.
2. Roast for 15 minutes, turn the florets, then roast for another 10 minutes.
3. In a small bowl, combine all ingredients for the tahini sauce. Spread the sauce on a plate, add the roasted cauliflower, and sprinkle with pumpkin seeds and parsley.

## Ingredients 2 Portions

= Kotányi Produkte

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|---|---|
| 1 | Cauliflower head |
| 1 tsp | Curry Madras |
| 0.25 tsp | Himalayan Salt |
| 1 pinch | Paprika, Smoked |
| 2 tbsp | Oil |

For the tahini sauce:

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|---|---|
| 1 tbsp | Tahini |
| 100 g | Sour cream |
| 1 tsp | Cumin, Ground |
| | Salt, if needed |
| | Fresh parsley, for serving |
| | Pumpkin seeds, for serving |