



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

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

For the tahini sauce:

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

