



Smoked Cauliflower with Labneh

🕒 70–100 Min 🍴🍴🍴

Preparation

- 1 Mix yogurt with salt.
- 2 Line a strainer with a muslin cloth and pour in the yogurt.
- 3 Leave to drain in the refrigerator for about 12 hours.
- 4 Squeeze, place on a plate and drizzle with olive oil and lemon juice.
- 5 Sprinkle with spices and sesame seeds.
- 6 Remove half of the leaves from the cauliflower heads, without removing the stalk.
- 7 Blanch both in hot salted water for 10 minutes.
- 8 Pat dry and rub with Kotányi grilled vegetables and olive oil.
- 9 Place the cauliflower in a large pan and smock in the smoker at 150 °C for approx. one hour. In between, keep drizzling with olive oil and butter.

Ingredients 4 Portions

🍴 = Kotányi Produkte

- 2 pc. Cauliflower, with stalk and leaves
- 1 tbsp. Olive oil
- 1 tbsp. Butter, melted
- 1 tbsp. 🍴 Grill Vegetables Seasoning Mix
- 1 pinch 🍴 Sea Salt, Coarse

For the Labneh

- 500 g Greek yogurt
- 1 tbsp. Olive oil
- 1 tbsp. Lemon juice
- 1 tbsp. Sesame seeds, roasted
- 1 tbsp. Sumach (optional)
- 1 pinch 🍴 Sea Salt, Coarse
- 1 tbsp. 🍴 Thyme, Crushed
- 1 tbsp. 🍴 Oregano, Crushed
- 1 tbsp. 🍴 Coriander, Ground

