



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

