



Ingredients 4 Portions

🖊 = Kotányi Produkte

2 pc. Cauliflower, with stalk

and leaves

Olive oil 1 tbsp.

1 tbsp. Butter, melted

1 tbsp.

Seasoning Mix

♦ Sea Salt, Coarse 1 pinch

For the Labneh

1 pinch

500 g Greek yogurt

Olive oil 1 tbsp.

1 tbsp. Lemon juice

Sesame seeds, roasted 1 tbsp.

1 tbsp. Sumach (optional)

♦ Sea Salt, Coarse

 ↑ Thyme, Crushed 1 tbsp.

1 tbsp. ♦ Oregano, Crushed

1 tbsp. ◆ Coriander, Ground

Smoked Cauliflower with Labneh

Preparation

- Mix yogurt with salt.
- 2 Line a strainer with a muslin cloth and pour in the yogurt.
- Leave to drain in the refrigerator for about 12 hours. 3
- 4 Squeeze, place on a plate and drizzle with olive oil and lemon juice.
- 5 Sprinkle with spices and sesame seeds.
- Remove half of the leaves from the cauliflower heads, without removing the stalk.
- Blanch both in hot salted water for 10 minutes.
- 8 Pat dry and rub with Kotányi grilled vegetables and olive oil.
- 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.

