

Menu Type: Entree
Cuisine: Australia

Country: Australia

Name of Dish: Grilled olive DUQQA and cauliflower + pistachio tahini+ pomegranate glaze (gf)

No of Portions: 6

Grilled olive DUQQA	Quantity	Unit
Grilled black olive pitted and coarsely chopped	100	g
Dried sultana	50	g
Toasted nigella seed	1	tsp
Ghee	1	tbsp
Cauliflower		
Cauliflower	1	each
Olive oil for frying	100	g
Seasoning		
Pomegranate glaze for serving,	1	tbsp
parsley and mint leaves for serving		
Pistachio tahini		
Pistachio toasted	200	g
Tahini	100	g
Salt	15	g
Olive oil	100	g
Lemon juice	1	tbsp

Method:

1 Step

For duqqa, coarsely chop black olives and sultanas and combine with remaining ingredients in a bowl and mix to combine. Season to taste and set aside.

2 Step

For pistachio tahini, blend ingredients and 300ml water in a blender until smooth, then pass through a sieve. Season to taste and set aside.

3 Step

Preheat oil in a large, deep saucepan. Fry cauliflower in batches, turning occasionally, until golden (2-3 minutes; be careful, hot oil will spit). Drain on paper towel and season with salt.

4 Step

To serve, spoon tahini onto plates or a platter into a circle, then lay the cauliflower and core showing, then scatter Duqqa over, drizzle with pomegranate glaze and serve.