HOT & BOLD

Roasted Cauliflower Steaks with Romesco

PREP	COOK	SERVES
20 min	35 min	4

Vegan Vegetarian

Thick cauliflower steaks roasted until charred and sweet, on a smoky red pepper and almond romesco.

Ingredients

- 2 large cauliflowers
- 3 tbsp olive oil
- 1 tsp smoked paprika
- Salt and black pepper

Romesco

- 2 roasted red peppers from a jar, drained
- 50 g blanched almonds, toasted
- 1 clove garlic
- 1 slice of bread, toasted
- 1 tbsp sherry vinegar or red wine vinegar
- 1 tsp smoked paprika
- 4 tbsp olive oil
- Chopped parsley and toasted almonds, to serve

Method

1. Heat the oven to 220 C. Trim the cauliflowers and slice each into two or three thick steaks through the core. Keep the loose florets.
2. Brush both sides of the steaks and the florets with oil and season with paprika, salt and pepper. Roast on a large tray for 30 to 35 minutes, turning once, until deep golden and tender.

3. Blend all the romesco ingredients until nearly smooth. Add a splash of water if too thick and season to taste.
4. Spread romesco on plates, lay the steaks on top and finish with parsley and almonds.

Cook's tip

Do not crowd the tray. Cauliflower needs space to roast and brown; crowded pieces steam and go soft and pale.