

Miniature cauliflowers with
za'atar and burnt butter



GAGGENAU

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Mini cauliflowers are perfect for individual portions. A classic burnt butter sauce gets a kick with flavours from the Middle East.

Gaggenau appliances

Combi-steam oven

Induction or gas cooktop

Preparation time 10 minutes

Cooking time 25 minutes

Serves 6

Category Side, vegetarian

Ingredients

6 mini cauliflowers

2 tbsp olive oil

1 tbsp za'atar

Burnt butter sauce

125g butter

2 eschalots, peeled and thinly sliced

1 long red chilli, finely sliced

2 tsp Aleppo pepper

2 tsp sumac

1 lemon, juiced

Preparation

1. Preheat oven to **Hot air 200°C + 30% humidity**.
2. Peel off some of the outer leaves of the cauliflower. Place on a stainless steel unperforated tray. Drizzle over the oil and sprinkle with za'atar. Cook on shelf position 2 for 25 minutes until the cauliflowers are soft when pierced with a skewer.
3. Meanwhile, to make the sauce, heat the butter in a saucepan until browned. Add eschalots and chilli and cook until softened. Season with Aleppo pepper and sumac, squeeze over the lemon and remove from heat.

To finish

1. Remove the cauliflowers from the oven and pour over the sauce.