



## Roast Cauliflower Festive Salad and Mint Sauce

Salt and pepper  
olive oil  
1 head cauliflower  
2 small courgettes  
½ cucumber  
½ small red onion  
1 cooked beetroot  
½ raw beetroot grated  
1 cup picked parsley  
1 cup picked mint  
1 cup spring onions, finely chopped  
½ cup chopped chives  
seeds from 2 pomegranates  
cider vinegar  
extra virgin olive oil  
edible flowers  
mint sauce

Trim excess stalks and leaves from cauliflower. Slice into finger thick slices and spread out on a baking paper lined oven tray. Drizzle generously with olive oil, season lightly and roast in the oven until the edges turn golden brown and the cauliflower is tender when tested with the tip of a small knife. While the cauliflower is cooking chop the remaining vegetables into a small dice and place them in a bowl along with the grated beetroot, herbs and pomegranate seeds. Mix together, finish with cider vinegar and extra virgin olive oil to taste and set to one side in a serving bowl. Serve with the cauliflower and mint sauce in separate bowls.

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