

Cauliflower Cake

Serves 6-8

1 small cauliflower, outer leaves removed, broken into 1 1/4-inch florets (about 4 cups)
1 medium red onion, peeled
1 red bell pepper, small diced
4 cloves garlic, peeled and finely minced
5 tablespoons olive oil
1 tablespoon teaspoon finely chopped rosemary
8 large eggs
1 cup basil leaves, roughly chopped (about half a bunch)
1 cup almond meal (or almond flour)
1 1/2 teaspoon baking powder
1/2 teaspoon ground turmeric
1 1/2 teaspoon ground cumin
pinch red pepper flakes
1 1/2 cups coarsely grated Gruyere or Swiss Cheese
Melted unsalted butter, for brushing the pan
1 tablespoon white sesame seeds
1 teaspoon black sesame seeds
Kosher salt and freshly ground black pepper

Preheat the oven to 400°F.

Place the cauliflower florets in a saucepan and add 1 teaspoon salt. Cover with water and simmer for 15 minutes, until the florets are quite soft. They should break when pressed with a spoon. Drain and set aside in a colander to dry.

Cut 4 round slices, each 1/4-inch/5-mm thick, off one end of the onion and set aside. Coarsely chop the rest of the onion and place in a small pan with the oil, bell pepper, garlic and rosemary. Cook for 10 minutes over medium heat, stirring from time to time, until soft. Remove from the heat and set aside to cool. Transfer to a large bowl, add the eggs and basil, whisk well, and then add the flour, baking powder, turmeric, cumin, cheese, 1 teaspoon salt, and plenty of pepper. Whisk until smooth before adding the cauliflower and stirring gently, trying not to break up the florets.

Line the base and sides of a 9 1/2-inch/24-cm springform cake pan with parchment paper. Brush the sides with melted butter, then mix together the sesame seeds and toss them around the inside of the pan so that they stick to the sides. Pour the cauliflower mixture into the pan, spreading it evenly, and arrange the reserved onion rings on top. Place in the center of the oven and bake for 45 minutes, until golden brown and set; a knife inserted into the center of the cake should come out clean. Remove from the oven and leave for at least 20 minutes before serving. It needs to be served just warm, rather than hot, or at room temperature.

** Recipe adapted from Yotam Ottolenghi.*

Chermoula Sauce

Makes about 2 cups

1 large garlic clove, peeled and smashed
1 shallot, peeled and roughly chopped
1 jalapeno chile, seeds removed and roughly chopped
1 bunch flat leaf parsley, washed and spun dry
1 bunch cilantro, washed and spun dry
1 teaspoon ground cumin
½ teaspoon ground coriander
pinch red pepper flakes
1 teaspoons red wine vinegar
Juice of 2 limes
kosher salt and freshly ground black pepper
½ cup olive oil

In a blender, combine all of the ingredients except for the oil – process until blended.
With the blender running, slowly add the olive oil in a steady stream until incorporated.

Taste and adjust by adding more lime juice, salt, pepper or oil until balanced.

Keep covered in the refrigerator until ready to use.

(tasting with roasted potato wedges and sliced baguette)