



**Miele**

# Roasted cauliflower with tomato pesto

By Miele

**10 minutes**

Preparation time

**45 minutes**

Cooking time

**4**

Serves

## INGREDIENTS

### Tomato pesto

200 g (1 ½ cups) sundried tomatoes, drained

150 g (1 cup) pine nuts, toasted

1 garlic clove, crushed

1 tsp lemon juice

80 ml (⅓ cup) extra virgin olive oil, or more if required

Salt flakes and pepper, to taste

### Baked cauliflower

1 cauliflower, approximately 1kg

60 ml (¼ cup) olive oil

2 tbsp Ras el hanout spice mix

Salt flakes, to taste

### Miele accessories

Universal tray

## METHOD

### Tomato pesto

1. Place the dried tomatoes, pine nuts, garlic, lemon juice and oil in a food processor and blend until almost smooth. Season to taste. Add more oil if needed.

### Baked cauliflower

1. Remove the large outer leaves from the cauliflower and trim the base so that the cauliflower can sit flat.
2. Place the cauliflower on a universal tray. Drizzle with the olive oil and sprinkle the spice and salt over the cauliflower.
3. Place the tray in the combi steam Pro oven on shelf level 1 (shelf level 2 in a 60 cm oven) and select Combi mode: Fan Plus at 200°C + 60% moisture. Cook for 45 minutes, or until soft enough to pierce with a knife.
4. Serve the cauliflower with the tomato pesto.

### Alternative appliance method

#### Oven with Moisture Plus

- Select Moisture Plus with Fan Plus at 200°C with 3 manual bursts of steam, releasing a burst of steam at 1 minute, a second burst of steam at 10 minutes, and a third burst of steam at 20 minutes. Place the cauliflower in the oven on shelf level 2. Cook for 45 minutes, or until soft enough to pierce with a knife.

### Dialog oven

- Select Gourmet Profi + M Chef + Moisture Plus with Fan Plus at 200°C + GU: Strong Intensity + Preheat ON + 3 timed bursts of steam, releasing the bursts of steam at 1 minute, 10 minutes and 15 minutes + Duration 40 minutes.

### Hints and tips

- This dish is delicious on its own, or as a side dish with a protein main – we love it with our [lamb shoulder with creamy polenta and gremolata](#) recipe.
- When roasting cauliflowers in traditional ovens you will need to boil or steam it briefly before roasting. However, using a combi steam Pro oven, you can combine these two steps at once.
- Dry your own tomatoes to use in this dish using the Drying function in our ovens.