

Seasonal Cauliflower

Sides

II:



I pretty am sure our household has single-handedly helped increase the sale of cauliflower the past years. I buy a gorgeous head or two every week without fail and continually fall in love with new ways to prepare this versatile vegetable. While the creamy white colored heads of cauliflower clusters are what traditionally come to mind, in recent years the colorful varieties have gained popularity among growers. Don't be shy about trying the orange "cheddar" or purple "graffiti" varieties that have only subtle taste differences but add interesting color to any dish.

Due to our own regular consumption, I had to extend my search to find something new to test and I am I delighted to have come across this 101 Cookbooks recipe for Spiced Cauliflower with Sesame. This beautiful blend of ginger, chilies, and turmeric flavors (which all happen to be favorites in the Hubele house) made this recipe an immediate hit.



Ingredients

1 1/2 tablespoons extra-virgin olive oil or clarified butter
(I use coconut oil)

1 teaspoon cumin seeds

2 medium yellow onions, finely sliced

Pinch of turmeric

Fine grain sea salt

1 medium/ 12 oz cauliflower, thinly sliced

4 dried red chilies, stemmed and halved

1-2 teaspoon sesame seeds, lightly toasted

1 garlic clove, grated

4 cm/ 1 1/2-inch piece of fresh ginger, peeled and finely
grated

1-2 green jalapeno chilies, seeds removed, finely chopped

2-3 tablespoons fresh cilantro/ coriander, chopped

[Full Instructions Here](#)