

## ***Zahara***

(Roasted cauliflower in *tahini* sauce)

Usually the cauliflower is deep fried, but I like it just as well roasted. *Tahini* can be bought in the health food section of most stores.

### **Ingredients**

1 head of cauliflower  
2-4 garlic cloves  
1-2 Tbs. extra virgin olive oil  
1 cup *Tahini*  
1-2 lemons  
Sea salt  
Water

### **Utensils**

Knife and cutting board  
Measuring cup  
Measuring spoons  
Mixing bowl  
Lemon reamer  
Roasting pan  
Spatula  
Food processor **or** blender  
Tongs **or** fork  
Serving platter

This dish is seasoned to taste. Break the cauliflower into florets. Peel the garlic and juice the lemons. The dish can be prepared up to this point in advance. Preheat oven to 425° F. In a mixing bowl toss the cauliflower florets with olive oil until they are evenly coated. Place the coated cauliflower in a single layer in the roasting pan and roast in the oven for 20-25 minutes until they are golden brown.

In a food processor or blender, combine the *tahini*, garlic, sea salt, and lemon juice. Blend into a sauce. Add a little water and continue to blend, adding more water until you get to the desired consistency. It should be the consistency of a thick, pourable sauce. Adjust the seasoning. Remove the pan from the oven. Using tongs or a fork, place the roasted florets on a serving platter, and drizzle the *tahini* sauce over the top. Serve hot.