



GRILLED CAULIFLOWER STEAK

Chimichurri, Harissa, Confit Garlic

Grilled Cauliflower

- 1 head Cauliflower cut into 1" thick steaks
- Vegetable oil for brushing
- Kosher Salt to taste
- Freshly ground Black Peppercorns

INSTRUCTIONS

Heat a grill to medium high heat.

Heat oven to 350 degrees F. Brush and season both sides of the cauliflower steaks. Grill steaks until the cauliflower shows grilled marks and is charred. Once cauliflower is grilled, place in oven for 20 minutes until cooked through. Set aside and keep warm.





ROGERMOOKING

Chimichurri

½ cup loosely packed Flatleaf Parsley
½ cup loosely packed fresh Sage
½ cup loosely packed fresh Cilantro
¼ cup Orange Juice
2 tbsp Lime Juice
2 tbsp Red Wine Vinegar
¼ cup Extra Virgin Olive Oil
2 Garlic cloves
⅛ tsp dried Red Chili flakes
⅛ tsp freshly ground
Black Peppercorns
¼ tsp Kosher Salt

Add all ingredients into a food processor and puree into chunky.

Set aside for service.

Serve in ramekin with spoon along with steak.

Harissa

½ cup peeled and deseeded roasted Red Peppers
1 tbsp Tomato Paste
½ tsp Caraway Seeds
1 tsp ground Coriander
1 tsp dried whole Cumin Seeds
½ tsp smoked Paprika
¼ tsp Cayenne
1 tbsp Lemon Juice
1 tbsp Extra Virgin Olive Oil

Add all ingredients into a food processor and puree into chunky.

Set aside for service.

Serve in ramekin with spoon along with steak.

Confit Garlic

18 cloves peeled Garlic
1 Bay leaves
⅛ tsp Black Peppercorns
Olive Oil to cover the Garlic in a pot

Add all ingredients into a pot and poach over low heat until garlic is tender. Make sure not to simmer or boil

Transfer to a container and allow to cool for service. Reserve the oil for the blackened shrimp recipe.

