

CAULIFLOWER STEAKS WITH OLIVE AND CAPER SALSA

(adapted from [Cook Republic](#))

for the cauliflower:

1 head of cauliflower
3 tablespoons olive oil

for the salsa:

60g pitted green olives
2 tablespoons baby capers, drained
1/2 teaspoon red chilli flakes
chopped fresh parsley to taste
20ml extra virgin olive oil
juice of half a lemon
salt and pepper to taste

Heat oven to 325FC. Cover a baking dish with aluminum foil and drizzle with one tablespoon of olive oil. Place the cauliflower on a chopping board, resting on the stalk. Holding the head gently, slice the cauliflower into 5-6 thick slices (each about 1 inch wide).

Place the cauliflower slices on the prepared baking sheet. Drizzle the top with remaining olive oil. Roast for 30 minutes. Increase oven temperature to 425F. Roast for a further 15-20 minutes at this higher temperature till the cauliflower is starting to char and brown nicely. Remove from the oven and set aside.

Place all ingredients for the salsa in a small bowl. Whisk very well. Spoon prepared salsa over the cauliflower steaks. Sprinkle with a pinch of sea salt flakes, freshly ground black pepper and chopped parsley.