C A U L I F L O W E R R E C I P E

Ingredients
A little parsley
Nuts
Lemon juice
Four Thons
1 cup tahini
1 tablespoon cumin
1/2 teaspoon white pepper
نصف ملعقة كزبرة يابسة
1/2 teaspoon phease falafel
300 g animal butter
1/2 teaspoon salt
1 cauliflower

Directions
In a saucepan, put water on a fire and leave it until it boils, then add cauliflower with a little salt and leave it for 10 minutes, then remove the flower from the water and dry it. The sauce method: In a bowl, put the butter and melt it, then add the spices and mix the ingredients together After that, we pour the sauce on the cauliflower and spread it well, then we cover the cauliflower with butter and tin foil, then put it in the oven at 200 degrees for 20 minutes The tahini sauce method: In a bowl, put the tahini, garlic, salt, lemon juice and a little water, then mix the ingredients. After that, pour the tahini sauce over the cauliflower and decorate it with walnuts, parsley and pomegranate

C H E F O M A R

Bon Apetit!