



Miele

Cauliflower steaks with date sauce, charred onions and capers

By Miele

40 minutes

Preparation time

25 minutes

Cooking time

4 serves

Serves

INGREDIENTS

Cauliflower steaks

2 cauliflowers, whole,
trimmed of leaves
1 tbsp olive oil
Salt flakes, to taste

Charred red onion

2 red onions
Salt flakes

Date sauce

150 g dates, pitted
10 g miso (white shiro)
35 ml rice vinegar
1 garlic clove, small, peeled
130 ml (½ cup) extra virgin
olive oil
Salt flakes, to taste

To serve

2 tbsp capers, rinsed
¼ cup flat leaf parsley
Olive oil

METHOD

Cauliflower steaks

1. Place cauliflowers into a perforated steam container and Steam at 100°C for 15 minutes. Allow to cool.
2. Slice into thick steaks, keeping the core attached. You should get 2 steaks from each cauliflower.
3. Heat olive oil in a frying pan on high heat, induction setting 8, season the cauliflower and sauté until browned. Turn the cauliflower over and caramelise the other side. Sprinkle with sea salt flakes.

Charred red onions

1. Slice the red onions into rings 1cm thick and sprinkle both sides with salt. Allow to sit for 30 minutes.
2. Place the griddle plate on medium heat, induction setting 7, to preheat. Once hot, increase the heat to high, induction setting 8. Add the red onions and cook without moving for 5 minutes, or until blackened. Turnover and repeat on the other side.
3. Transfer onto a plate and cover tightly with cling wrap. Allow to sit for a further 10 minutes to steam. Break apart into rings.

Date sauce

1. Place the dates into a heat proof bowl and pour over 150 ml (? cup) boiling water, sit for 5 minutes.
2. Put the dates and water into a blender with the miso, rice vinegar and garlic. Blend until smooth.
3. With the blender running slowly, pour in the olive oil.
4. Season with salt, to taste.

To serve

1. Place a large spoonful of date sauce in the middle of each plate and lay a cauliflower steak on top.
2. Arrange the onions around the cauliflower and scatter the capers over the top.

Hints and tips

- The cauliflower can be steamed ahead of time and kept in the fridge until required.
- The leftover cauliflower can be used for another dish, like a soup, roasted vegetables or a puree.
- The cauliflower steaks can also be cooked on Fan Grill at 200°C for 8 minutes on shelf position 5. Brush the steaks with olive oil prior to grilling.