



CAULIFLOWER WITH HARISSA

BY GRILLTIMSTER

Ingredients:

1 cauliflower
4 tsp Baharat spices
1 jar Souq Harissa with candied
lemon
1 lemon
100 g ricotta cheese
150 gr feta cheese
50 gr pistachios
1 bunch of mint
300 gr pearl couscous
1 vegetable/chicken stock cube
120 gr peppadews
olive oil
YAKINIKU Japanese Smoked Salt
YAKINIKU Japanese Szechuan
Pepper

PREP TIME

This recipe is in collaboration with GrillTimster

Light a medium amount of charcoal heat your YAKINIKU® Kamado to 180 °C. For this recipe, work with indirect heat. Then place the pro set in the Kamado, with the heat shield on the lower level and the grid on the upper level.

Place the pan in your Kamado and fill with water. Let the cauliflower cook for 4 minutes. After 4 minutes, remove the pan from the grill and rinse the cauliflower with cold water, drain well.

Then spread the cauliflower with olive oil, Baharat spices and the jar of Harissa. Let this soak for half an hour to an hour.

PREPARATION

Finely chop the mint and set aside. Put the feta in a blender with half the mint, lemon zest and juice and the ricotta. Mix well and season with salt and pepper.

Toast the pistachios in a sieve over the Kamado and set aside.

Supplies:

Kamado
Pro set
woodchipper
large pan suitable for Kamado
baking brush
BBQ Flavour Hickory smoking
wood
blender
grater
sieve

Kamado set up:

Indirect heat

Place the cauliflower in the Kamado. Add the smoking wood using the woodchipper. Be careful not to use too much smoking wood at once as this can give a heavy flavour. Let this grill for 30 minutes.

Meanwhile, cook the pearl couscous using the packet instructions. Add a dash of olive oil and the stock cube to this. When this is ready put it in a large bowl.

After 30 minutes, remove the cauliflower and put it on top of the couscous. This is also where the whipped feta and Peppadews are allowed on top.

Finish off with the chopped mint and toasted pistachios.