

Less than 1 hour

Serves 4

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Ingredients:

- 2 heads (about 500g each) cauliflower
- $\frac{1}{3}$ cup (80ml) apricot jam
- 1 Tbsp (15ml) olive oil
- 1 Tbsp (15ml) ground turmeric
- 1 Tbsp (15ml) mild curry powder
- Salt and milled pepper

Flatbreads:

- 2 cups (500ml) cake flour
- $\frac{1}{2}$ cup (125ml) plain yoghurt + extra for serving
- Pinch salt
- 2 Tbsp (30ml) chopped fresh coriander or parsley

Method:

1. Preheat oven to 180°C.
2. Place cauliflowers onto a greased baking tray.
3. Combine jam, oil, turmeric and curry powder.
4. Coat cauliflowers with mixture. Season.
5. Roast for 45-50 minutes or until cooked through (reserve pan juices).
6. Combine flatbread ingredients to create a dough.
7. Knead for 2-3 minutes, then rest dough for 5 minutes.
8. Divide into 8 and roll each portion into 2mm-thick discs.
9. Heat a clean dry pan and fry flatbreads for 2 minutes per side or until golden and cooked through.
10. Serve cauliflower and flatbreads drizzled with reserved pan juices and extra yoghurt.