

Less than 30 minutes

Serves 4

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Ingredients:

- 2 heads cauliflower, cut into eighths
- 1/2 cup olive oil
- Salt and milled pepper
- 1/2 packet (50g) pine nuts or flaked almonds

Salad dressing:

- 3 Tbsp (45ml) white wine vinegar
- 2 Tbsp (30ml) Dijon mustard
- 3 Tbsp (45ml) olive oil
- Salt and milled pepper
- 1 clove garlic
- 1 packet (80g) rocket
- 1 head butter lettuce, leaves separated
- 1 large or 2 small wheels camembert, cut into chunks

Method:

1. Toss cauliflower with olive oil on a large baking tray. Season.
2. Roast in the oven at 180°C for 15-20 minutes or until golden and caramelised.
3. Toss nuts in a little olive oil and roast until golden.
4. Combine salad dressing ingredients and whisk well.
5. Halve garlic and wipe the inside of a large salad bowl with the cut sides (then discard clove).
6. Add lettuce to bowl and drizzle with dressing, tossing to coat well.
7. Dot camembert between salad leaves.
8. Serve salad topped with roasted cauliflower and nuts.