Golden Cauliflower Salad with Winter Savory and Chickpeas



This serves 4 people and can also be part of a Boxing Day buffet.

A brilliant way to cook cauliflower, crunchy and concentrated in flavour — a far cry from boiled and watery offerings!

Use either tinned chickpeas — drained and rinsed, or soak and cook some dried ones.

For the cauliflower:

- A large cauliflower
- 3 tsp ground coriander
- 2 tbs olive oil
- 1 clove of garlic chopped

For the chickpeas:

- 1 tbs olive oil
- 1 clove of garlic chopped
- 2 tsp cumin seeds
- 1 tsp smoked paprika
- 2 tbs winter savory leaves — finely chopped
- 250 g chickpeas
- Seasoning to taste

To serve:

- Lemon juice
- Greek yoghurt
- Shredded crisp lettuce
- Anchovy fillets – optional
- Chopped coriander, chervil or parsley — whatever you have to hand.

Preheat your oven to 200°C / 400°F / gas mark 6.

Cut the cauliflower florets from the main stem so that they are each no larger than 2cm, any bigger ones can be halved. In a baking tray toss them with the oil, coriander and garlic. Spread out and cook for 30 minutes until golden.

To prepare the chickpeas – sauté the garlic, cumin seeds, paprika and winter savory for a few moments before stirring in the chickpeas. Just cover the chick peas with water and cook uncovered until the water has nearly evaporated, this should take 10 – 20 minutes. Season to taste.

To serve: Make a bed of shredded lettuce and spread the roasted cauliflower on top. Sprinkle the chickpeas with lemon juice and spoon over the cauliflower.

Top with tablespoons of thick Greek yoghurt, and anchovy fillets if you wish, then sprinkle over your chosen green herb.