



Cauliflower Steaks with Red Zhug Sauce



the Combi Wave™ 3 in 1

Sage®

Cauliflower Steaks with Red Zhug Sauce

 Prep: 20 minutes / Cook: 25 minutes

 Serves: 4



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1 medium head cauliflower (about 800g)

2 tbsp olive oil

Sea salt and freshly ground black pepper, to season

Red Zhug Sauce

4 long red chillies, coarsely chopped

15g coriander leaves

1 clove garlic, crushed

½ tsp ground coriander

½ tsp ground cumin

1½ tsp sea salt

2 tbsp olive oil

1 tbsp lemon juice

Method

1. **Make the Red Zhug Sauce.** Place all the ingredients in a small food processor bowl and process until combined. Transfer to a small bowl, cover and reserve.
2. Remove the leaves and trim the stem from the cauliflower, leaving the core intact. Cut the cauliflower from top to base into 2 x 4cm-thick steaks. Brush both sides of the cauliflower with the oil. Season with salt and pepper.
3. Press **AIRFRY** and set 230°C for 25 minutes. Place the Combi Crisp pan on the turntable in high position and press **START** to preheat the pan. Place the cauliflower in the preheated pan and press **START** to begin cooking. Turn the cauliflower over when prompted halfway through cooking.
4. Serve cauliflower with the Red Zhug Sauce.

***TIP** – If you have any offcut pieces of cauliflower, toss them in olive oil and place in the preheated Combi Crisp pan and cook on **AIRFRY** for 15 minutes or until golden.*