



# Roasted cauliflower salad



## To prepare the roasted cauliflower

Separate the cauliflower into very small florets and mix the cauliflower and sweet potato cubes with the olive oil and salt. Transfer to a baking tray and roast for 20 minutes at 190 °C (hot air). Place the cauliflower and sweet potatoes in a bowl and mix thoroughly with all the other ingredients.

## To prepare the dressing

To make the dressing, mix all of the ingredients thoroughly, then marinate the salad in the dressing.

## Rezept für 4

### Ingredients for the roasted cauliflower

2 cauliflower heads  
(approx. 500 g)  
2 sweet potatoes, peeled  
and cut into cubes  
2 tbsp olive oil  
salt  
3 spring onions, thinly  
sliced  
freshly ground black  
pepper  
1 handful of coriander,  
thinly sliced  
2-3 tbsp sesame seeds,  
toasted

### Ingredients for the dressing

80 g tahini  
120 ml water  
1 unwaxed lemon, grated  
zest and juice  
salt