



Roasted Cauliflower



- ♥ 1 head of cauliflower
- ♥ Olive oil
- ♥ Lemon
- ♥ Hickory Smoked Sea Salt (or any other salt)

1. Pre-heat oven to 400 degrees - roasting setting.
2. Separate and cut the edible white flesh of the cauliflower - sometimes called "curd" - from the stem (the green part.)
3. Place in a Pyrex baking pan.
4. Drizzle olive oil and sprinkle smoked salt (fairy dust.)
5. Massage and cover all cauliflower pieces.
6. Place in the oven for 30-40 minutes. Check from time to time and mix if the tops are getting brown.
7. Once soft and golden, take out of the oven and squeeze the lemon.
8. Toss and serve.

- This dish is great served warm or cold.
- I love to keep some in the fridge for a Loaded Coconut Tortilla day ([see the recipe.](#))
- A few years ago, I received a bag of smoked salt as a birthday gift. This was one of the best additions ever to my kitchen, and I simply can't ever go back to the days without smoked salt - there is no return to that. Now, I add it to almost every dish and it gives so much depth and flavor in a graceful and subtle way.

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