

## Roasted Cauliflower & Chickpeas with Radishes, Mint & Almond Sauce

MAT LINDSAY

Preheat the oven to 220°C.

Place the cauliflower on a baking tray and roast for 15 minutes or until just tender. Any charred parts are fine – they just add flavour. Remove from the oven, then drizzle generously with olive oil and the lemon juice and season to taste.

Meanwhile, place the chickpeas and fennel seeds on another baking tray. Drizzle with a little olive oil, season to taste and toss to coat. Roast for 10 minutes or until crisp and lightly golden, then drain on paper towel.

While everything is in the oven, make the almond sauce. Combine the almond meal and 150 ml water in a saucepan over low heat and heat until just warm. Transfer to a blender and process to a smooth paste, then season to taste with the vinegar and salt. With the motor running, add the egg yolks, then gradually add the oil, drop by drop at first and then in a slow steady stream as if you were making mayonnaise. Taste and adjust the seasoning if necessary and set aside.

Using a mandoline or sharp knife, thinly slice the radishes and drop into a bowl of iced water. Drain well just before serving.

Spread the almond sauce over a large serving plate. Top with the roasted cauliflower, chickpeas and fennel seeds, drained radish, mint and almonds. Finish with a final drizzle of olive oil and serve.

1 head of cauliflower, cut into small florets

extra virgin olive oil, for drizzling

juice of ½ lemon

sea salt and freshly ground black pepper

100 g (½ cup) tinned chickpeas, drained and rinsed

1 tablespoon fennel seeds

1 small bunch of baby red radishes, trimmed and thinly sliced

1 cup small mint leaves

80 g (½ cup) almonds, toasted

### ALMOND SAUCE

100 g (1 cup) almond meal

brown rice vinegar, to taste

sea salt

2 egg yolks, at room temperature

200 ml extra virgin olive oil



This recipe was brought to you by The Two Good Co.  
To Purchase the Two Good Cookbook  
visit [www.twogood.com.au](http://www.twogood.com.au)

**TWO  
GOOD  
CO.**