

Yotam Ottolenghi's Cauliflower Salad

From his famous cookbook "Jerusalem", this salad is classic Ottolenghi: simple but a unique combination, and 100% yum. If you only try one cauliflower salad in your life, make it this one!

Handy related recipes: [How to cut cauliflower florets quickly & neatly](#), and [Roasted Cauliflower](#).



5 from 9 votes

Prep Time

10 mins

Cook Time

30 mins

Total Time

40 mins

Course: Salad Cuisine: Middle Eastern

Keyword: cauliflower salad, roasted cauliflower salad Servings: 5 as side Calories: 178cal

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Ingredients

Roasted Cauliflower

- 1 large cauliflower or 2 small, cut/broken into florets (~650g / 1.3 lb florets)
- 2 tbsp extra virgin olive oil
- 1/2 tsp each salt and pepper

Salad:

- 1 celery stalk, cut into 0.5cm / 0.3" slices on the diagonal
- 1/3 cup hazelnuts, raw, skin on
- 1/2 pomegranate, seeds only (~1/3 cup)
- 1 cup parsley leaves, lightly packed

Dressing

- 2 tbsp extra virgin olive oil
- 1/3 tsp cinnamon powder (Note 2)
- 1/3 tsp allspice (Note 2)
- 1 tbsp sherry vinegar
- 1 1/2 tsp maple syrup (or honey or golden syrup)
- 1/4 tsp each salt and pepper

Instructions

Roast Cauliflower:

1. Preheat oven to 220°C/425°F (200°C fan).
2. Toss cauliflower with oil, salt and pepper. Spread on tray, roast 20 minutes, turn, then roast for a further 5 to 10 minutes until the edges are golden brown and the cauliflower is cooked through. Don't let it get overcooked, sad and soggy!
3. Transfer to bowl and let cool for 20 minutes.

Toast Hazelnuts:

1. Turn oven down to 160°C/320°F (140°C fan). Spread hazelnuts on tray then roast for 5 minutes until they smell amazing.
2. Cool slightly, then roughly chop (most skin will naturally fall off).

Salad:

1. Place hazelnuts, parsley and celery into the bowl. Sprinkle over cinnamon, allspice, salt and pepper. Drizzle with olive oil, maple syrup and vinegar. Toss gently with hands or rubber spatula.
2. **Plate up:** Taste, add more salt or pepper if needed. Transfer to serving bowl. Scatter over pomegranates. Serve at room temperature.

Notes

1. This is the "Roasted Cauliflower & Hazelnut Salad" from Yotam Ottolenghi's cookbook *Jerusalem*. The only amendment I made was to reduce the total amount of oil used from 5 tablespoons down to 4 tablespoons.
2. 1/3 teaspoon is not a standard spoon measure. Just use a slightly heaped 1/4 teaspoon, or 2/3 of a 1/2 teaspoon.
3. Did you buy celery especially to make this and now you're left with most of the bunch? Make this Leftover Celery Salad!
4. Best served on the day of making, but still very, very good the next day. Always serve at room temp, never fridge cold!
5. Nutrition per serving.

Nutrition

Calories: 178cal | Carbohydrates: 9g | Protein: 4g | Fat: 15g | Saturated Fat: 2g | Sodium: 393mg | Potassium: 466mg | Fiber: 3g | Sugar: 4g | Vitamin A: 1011IU | Vitamin C: 74mg | Calcium: 52mg | Iron: 2mg

Another great recipe by recipetineats.com