



Instructions

1. Preheat the oven to 400°F/200°C, and line a large baking tray with a silicone liner or parchment paper.
2. Toss the cauliflower florets with 1 tablespoon of the olive oil and a pinch of the salt, and lay out on the prepared baking tray.
3. Roast the cauliflower for about 30 minutes, turning occasionally, until the cauliflower is tender and starting to brown.
4. Transfer the roasted cauliflower, the remaining olive oil and salt, and the other ingredients to your **KitchenAid High Performance blender** in the

Ingredients

- 1 medium head cauliflower, cut into florets (6 cups/690g)
- 1/4 cup (60ml) **extra-virgin olive oil**, plus more for serving
- 1/3 cup (60g) **hulled tahini**, plus more to taste
- 3 tablespoons fresh lemon juice, plus more to taste
- 1/2 teaspoon minced garlic, (1/2 clove)
- 1/2 teaspoon **Celtic sea salt**, plus more to taste
- 1/8 teaspoon **smoked paprika**
- Pinch of **cayenne pepper**
- 1 tablespoon chopped flat-leaf parsley, to serve

