

Cauliflower Tabouleh

Chef Jason Wilson

Crush

Ingredients:

2 ounces preserved Lemon, brunoised
½ bunch parsley, chopped well
2 ounces kosher salt
2 ounces shallots, brunoised & Toasted in olive oil
3 ounces merula extra virgin olive oil
1 ounce chopped garlic, Toasted in olive oil
1/2 bunch chopped chives
1/8 bunch chopped mint
½ ounce toasted and ground Cumin Seed
¼ ounce Smoked Paprika
4 ounces brunoised Tomato, Heirloom
2 ounce Sherry Vinegar
1 ounce Orange Juice
2 ½ lbs. Cauliflower, whole

Procedure:

On a box grater, grate the cauliflower fine into a stainless steel bowl. Place on cutting board and chop very fine so that cauliflower resembles a cous cous grain size. Add all salt to mix and marinate 30 minutes, squeeze all water out and place in a stainless steel bowl. Mix all ingredients well and adjust seasoning as needed.