

# Cauliflower couscous with cherry tomatoes and tarragon, kalamata olives and sundried tomatoes.

**Recipe for 4 persons**

## Description

Cauliflower cut into small grains to create the illusion of a decorated couscous chives, tarragon and cherry tomatoes, sundried tomatoes and olives.

## Note

Make this salad a little ahead of time to make sure it macerates properly.

## Ingredients

### For the cauliflower couscous

- 1 Unit(s) Cauliflower
- 1 Box(es) Cherry tomatoes
- 0.50 Bunch(es) Chives
- 15 Unit(s) Pitted black olives
- 1 Unit(s) Lemon
- 0.50 Unit(s) Tarragon
- 2 Unit(s) French shallot
- 30 Ml Olive oil
- 30 Ml Parsley
  
- Butter
- Salt and pepper
- Vegetable oil

## Preparation

- Preparation time **25 mins**

### General preparation

Cut cauliflower into pieces large chunks and then place them in the food processor on pulse to reduce it to a couscous like consistency. Zest the lemons and squeeze to get the juice. Chop the shallots, olives, sundried tomatoes and chives. Cut the cherry tomatoes into quarters. Keep 3 cherry tomatoes, a few tarragon leaves to finish the plate.

### Preparation for the cauliflower couscous

Remove the pieces of cauliflower in the food processor and use the PULSE to reduce the cauliflower into small pieces, similar to couscous. In a large container, add 2.5L of salted water and bring to a boil. Poach the cauliflower for 2 minutes until tender. Once the cauliflower has cooled. Add the remaining ingredients and mix. Season with salt and Pepper.

### To serve

Ideally in a sombrero plate (hollow), place your mix cauliflower couscous, complete with a few tarragon leaves and halved cherry tomatoes decoration, add a drizzle of olive oil.

**Bon appétit!**