

Roasted cabbage, Green apple, garlic, spices and Bottarga

Recipe for 4 persons

Description

A nice and fresh salad. Small bouquets of roasted cauliflower, green apple and cucumber seasoned with sour cream and roasted garlic.

Ingredients

Salad

- 0.50 Unit(s) Cauliflower
- 0.50 Unit(s) Cucumber
- 1 Unit(s) Granny smith apple
- 1 Pinch(es) Espelette pepper
- Salt and pepper
- Olive oil

Vinaigrette

- 125 Ml Sour cream
- 1 Head(s) Garlic
- 10 Sprig(s) Chives
- 1 Unit(s) Lemon
- Salt and pepper
- Olive oil

Garnish

- 50 Gr Pottarga
- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **425 F°**

Preparation

Make small bouquets with the cauliflower. Cut the cucumber and green apple into small cubes. Zest and juice the lemon. Finely slice the chives.

Salad

Drizzle the cauliflower with olive oil and season with salt. Roast in the oven for roughly 25 minutes or until they are nice and golden as well as cooked through. Set aside in the fridge. Once cooled, combine with the cucumber and green apples. Season with the vinaigrette as well as a bit of Espelette pepper.

Roasted garlic

Cut the bottom of the garlic head off, drizzle with olive oil. Wrap in aluminum foil and cook in the oven for roughly 30-40 minutes or until golden and tender.

Vinaigrette

Mince the roasted garlic flesh. Combine the sour cream, roasted garlic, lemon juice and zest and chives. Combine well, season and set aside.

Plating

Place the salad in your bowls. Grate the Bottarga with a microplane or truffle slicer on top of the salad.

Bon appétit!