



## Roasted Cauliflower and Sesame Spread

### What to collect

Ingredients	Equipment
1 head of cauliflower, halved crosswise and thinly sliced	large bowl
1/4 cup rice bran oil	baking tray, baking paper
1 tablespoon fresh ginger, minced	food processor
1 tablespoon ground coriander	metric measuring spoons
salt	spatula
3 tablespoons tahini paste	
3 tablespoons coriander, chopped	
sesame seeds	
pita bread	

### What to do

1. Preheat oven to 225 C.
2. In a large bowl, toss the cauliflower with the oil, ginger and coriander and season with salt.
3. Spread the cauliflower on a baking tray lined with baking paper and roast for 40 minutes. Let cool slightly.
4. Transfer the cauliflower to a food processor, add the tahini and lemon juice and pulse to a chunky puree.
5. Taste and season with salt. Add the coriander and pulse until just mixed in.
6. Place spread in a bowl and serve with toasted pita crisps.