



Cauliflower Steak with Red Zhug Sauce



the Combi Wave™ 3 in 1

Breville®

Cauliflower Steak with Red Zhug Sauce



Prep: 20 minutes / Cook: 45 minutes



Serves: 4



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Red Zhug Sauce

5 Fresno chilies, roughly chopped
¾ cup lightly packed cilantro leaves
1 clove garlic, crushed
½ teaspoon ground coriander
½ teaspoon ground cumin
1½ teaspoons kosher salt
2 tablespoons olive oil
1 tablespoon lemon juice

Cauliflower Steaks

1 medium head cauliflower (about 1.5 pounds/0.7kg)
2 tablespoons olive oil
Kosher salt and freshly cracked black pepper

Method

1. *Make Red Zhug Sauce: Place all ingredients in small food processor and process until combined. Transfer sauce to small bowl, cover and reserve.*
2. *Remove leaves and trim stem end of cauliflower, leaving core intact. Cut cauliflower from top to base into 2 x 1½-inch (4cm) thick steaks. Place cauliflower steaks in a large bowl, add oil and turn to coat. Season with salt and pepper.*
3. *Press AIRFRY and set 450°F for 20 minutes. Place Combi Crisp pan on turntable in high position and press START to preheat pan. Place one cauliflower steak in preheated pan and press START to begin cooking. Turn steak over when prompted halfway through cooking.*
4. *Repeat with remaining cauliflower steak.*
5. *Serve immediately with Red Zhug Sauce.*