

Roasted cauliflower and hazelnut salad

Ingredients	Equipment
<p>1 head cauliflower, broken into small florets 5 tablespoons olive oil 1 large celery stalk, cut on an angle into 1/4 inch slices 5 tablespoons hazelnuts, with skins 1/3 cup flat leaf parsley leaves 1/3 cup pomegranate seeds 1 tablespoon sherry vinegar 1.5 teaspoon maple syrup generous 1/4 teaspoon ground cinnamon generous 1/4 teaspoon ground allspice salt and freshly ground black pepper</p>	<ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• chopping board• baking trays
<ol style="list-style-type: none">1. Preheat the oven to 425 F2. Roast the cauliflower by placing it on a parchment lined backing sheet, drizzle with 1-3 tablespoons of olive oil and toss it together with some salt and pepper. Roast in the oven for 25-35 minutes until parts of it are turning golden brown. Transfer to a large mixing bowl and set aside to cool down.3. Decrease the oven temperature to 325 F. Spread the hazelnuts on a baking sheet lined with parchment paper (I used the same one as the cauliflower, just switched the paper) and roast for 17 minutes (although depending on your oven, I suggest watching these closely, mine were burnt at 17 minutes, and I took my second try out around 10 minutes).4. In a small bowl, whisk together 2 tablespoons olive oil, sherry vinegar, maple syrup, cinnamon and allspice. Set aside.5. Allow the nuts to cool a little, then coarsely chop them and add to the cauliflower, along with the pomegranate seeds, celery, parsley,	

and the dressing. Stir, taste, and season with salt and pepper accordingly.

6. Serve at room temperature.