



## **Roasted and smoked spice-marinated cauliflower steak with fresh herbs & LYV Red (for 4 people)**

- 1 head of cauliflower
- 1/2 soy yoghurt (200 g)
- 1 tsp paprika
- 2 tsp cumin
- 2 tsp turmeric
- 1/2 tsp salt
- 2 twists of freshly ground pepper
- 1 tbsp mustard
- 4 to 5 tbsp olive oil

-> Blanch the head of cauliflower head for a few minutes. Mix all the ingredients together and coat the head of cauliflower with the resulting paste. You can finish cooking it in the oven, adding a little smoked flavouring to the yoghurt and spice mixture. Or grill the cauliflower on a barbecue.