

Spiced Cauliflower

INGREDIENTS:

Servings: 6 people

Coriander seeds	1 tbs
Cumin seeds	1/4 tsp
Dry white wine 360 ml	1 1/2 cups
Olive oil	1/4 cup
Garlic cloves	2
Bay leaves	2
Sliced lemon	1/2
Fresh thyme or rosemary	1 sprig
Cauliflower broken into florets	1 pound

TOOLS:

Mortar and pestle
Small saucepan
Chef's knife
Cutting board
Slotted spoon
Strainer

PREPARATION:

Place the coriander and cumin seeds in a mortar and grind with a pestle.

Put all of the ingredients, except the cauliflower, in a small saucepan and bring to a boil. Add the cauliflower and simmer for 5-6 minutes.

Remove the cauliflower with a slotted spoon.

Reduce the liquid, over high heat, by half. Strain the liquid.

Pour the liquid over the cauliflower.

Let cool before serving.