

AIR-FRIED CAULIFLOWER WITH POMEGRANATE SEEDS AND TAHINI SAUCE

(from the Bewitching Kitchen)

for the cauliflower:

1 head of cauliflower, florets only
1 tablespoon grapeseed oil
1/2 tsp smoked paprika
salt to taste
pomegranate seeds

for the tahini sauce:

1/2 cup tahini
juice of 1 lemon
1/4 tsp salt
1/4 tsp pepper
1 cup water to adjust consistency (you may need less)

Coat the cauliflower florets with the oil, season with smoked paprika, salt and pepper. Place in the air-fryer at 390F or as high as your fryer goes. Cook the florets until they start to get brown at the edges, shaking the basket every once in a while. While the cauliflower fries, make the sauce.

Mix all ingredients for the sauce (except the water) in a food processor and process until smooth. It will be very thick. Slowly add the water, until you get to the consistency you like.

Transfer the cauliflower to a serving platter, drizzle the sauce all over and sprinkle pomegranate seeds, as many as your heart desires.