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Roast Spiced Cauliflower with KPow Chilli Sauce



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## Roast Spiced Cauliflower with KPow Chilli Sauce

500-550g cauliflower, cut into chunky florets  
10g KPow chilli sauce  
5g turmeric powder  
5g ground coriander or cumin  
3g mustard seeds  
2g salt  
15ml lemon juice  
50ml olive oil

### KPow Chilli Mayo

50g mayo + 10g chilli sauce

**Garnish** - mustard seeds or freshly chopped coriander leaves

Pre-heat oven to 200°C

1. In a small bowl mix the chilli sauce, spices, salt, lemon juice and olive oil.
2. Cut the cauliflower into chunky florets or keep it whole. Place florets into a large mixing bowl and pour marinade over and mix well.
3. Place marinated florets onto a baking tray and pop into oven for 20 minutes.
4. Remove from oven and transfer roasted cauliflower into serving dish and serve with chilli mayonnaise.