



## Zaatar Roasted Cauliflower with S'hug by Chef Leyla Wheelhouse

Servings: 10

### **Shug**

10oz	Minor's Gluten Free GreenLeaf Cilantro Pesto
5g	Ground Cumin
.75oz	Sambal Olek Ground Red Chili Paste
.75oz	Fresh Squeezed Lime Juice

### **Labneh**

9oz	Labneh
Pinch	Good Sea Salt
1oz	Minor's Roasted Garlic Flavor Concentrate

### **Cauliflower**

3.75	Cauliflower Florets
2oz	Minor's Fire Roasted Jalapeno Flavor Concentrate
.5oz	of Toasted Curry Powder
5oz	Rice Wine Vinegar
.5oz	White Sugar
.2oz	Kosher Salt

### **Quick Pickled Beets**

1.25oz	Minor's Red Adobo Flavor Concentrate
2.5oz	Red Wine Vinegar
1.25oz	Granulated Sugar
12.5g	Mustard Seeds
.75oz	Sea Salt
2.5oz	Water
6.25oz	Peeled Yellow Beets, Raw, Shaved Paper Thin on Mandolin
3.75oz	Peeled Red Beets, Raw, Shaved Paper Thin on Mandolin

### **Garnish**

5oz	Fried Quinoa Golden Quinoa
5oz	Torn Fresh Parsley Leaves
1oz	Zaatar



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### S'hug Directions

1. Simply mix Minor's Gluten Free GreenLeaf Cilantro Pesto with the remaining ingredients and set aside.
2. Pull out of the cooler 1 hour before serving to allow to be more room temp.

### Labneh Directions

1. Simply mix Minor's Roasted Garlic Flavor Concentrate labneh and salt and set aside.
2. Pull out of the cooler 1 hour before serving to allow to be more room temp.

### Pickled Beets Directions

1. Warm Minor's Red Adobo Flavor Concentrate with the red wine vinegar, sugar, mustard seeds, water and salt to slight boil and remove from heat.
2. Pour over the sliced beets, cover with film and refrigerate.

### Cauliflower Directions

1. Preheat a Fryer to 350°F.
2. Toast the curry powder in a small pan and deglaze with the vinegar.
3. Whisk in the vinegar Minor's Fire Roasted Jalapeno Flavor Concentrate.
4. Pour over the cauliflower and let marinade for 3 to 5 hours in a refrigerated place.
5. Drain off any excess liquid and fry for 3 to 4 minutes until golden brown and crispy.
6. Remove and place a paper towel lined baking sheet to drain and season with a sprinkle of good sea salt.
7. Set aside to plate.

### Plating Instructions

1. Place a generous 1oz spoonful of the labneh on a plate.
2. Top with the Minor's Gluten Free GreenLeaf Cilantro Pesto.
3. Top the creamy labneh and spicy s'hug with 4 to 6 pieces of the just fried cauliflower, roughly 4 to 6oz.
4. Garnish with about 1oz of the pickled beets gently drained of their excess liquid.
5. Sprinkle with the toasted quinoa, torn parsley leaves and Zaatar.
6. Serve immediately.