



**Miele**

# Middle Eastern spiced lamb and roasted cauliflower salad

By Miele

**2 hours 20 minutes**

Preparation Time

**28 minutes**

Cooking Time

**6**

Serves

## INGREDIENTS

### Lamb

3 lamb back straps, trimmed  
2 cloves garlic, crushed  
1 tbs ground coriander  
1 tbs ground cumin  
1 tbs ground cardamom  
1 tsp ground cayenne pepper  
1 tsp smoked paprika  
2 tbs lemon juice  
3 tbs olive oil  
Murray River salt flakes  
Black pepper  
Coriander leaves to garnish

### Cauliflower

1 cauliflower, cut into large florets  
3 tbs olive oil  
1 tbs ground cardamom  
1 tbs ground coriander  
½ cup pine nuts, toasted

### Dressing

125ml verjuice  
½ cup dried cranberries  
70g butter  
1 small shallot, finely chopped  
1 tbs grated lemon zest  
2 tbs fresh sage, chopped

Coriander leaves to garnish

## **METHOD**

### **Lamb**

1. Combine all ingredients and rub onto the back straps. Refrigerate for a minimum of 2 hours or overnight.

### **Cauliflower**

1. Pre-heat Oven on Moisture Plus at 210°C with 1 manual burst of steam and follow the prompts for Moisture Plus.

2. Toss cauliflower in oil and spices and spread in a single layer onto a baking paper-lined Baking tray.

3. Place the tray into the Oven on shelf position 2, release the burst of steam and Roast for 20 minutes. Remove from Oven and keep warm.

### **Lamb**

1. Pre-heat oven on Fan Grill at 220°C. Turn on a Warming Drawer to keep warm setting 2 (if available).

2. Place the lamb onto the grilling and roasting insert on the multi-purpose tray. Place on shelf position 5 for 6-8 minutes. (this cooking time will vary slightly according to the size/thickness of the lamb).

3. Remove from the oven and rest for 5 minutes in the Warming Drawer before slicing.

### **Dressing**

1. Melt butter in a saucepan on high heat, Induction setting 7. Cook stirring until lightly browned (1-2 minutes).

2. Reduce the heat to low, Induction setting 4, add the shallot and Cook for 2 minutes until opaque. Add the sage leaves, lemon zest, cranberries and stir to combine. Remove from the heat.

3. Roughly chop the cauliflower into chunks and pile into a warm serving bowl. Thinly slice the lamb and pile on top of the cauliflower. Add dressing and top with pine nuts and coriander leaves.