

Hainanese Roasted Cauliflower

Swick

Serves 3 to 4 | Active Time: | Total Time:

Step 1: Preparing & Gathering Your Mise en Place

- 2 tbsp Hainanese Paste
- 1 tsp toasted sesame oil
- 1/2 tsp chili flakes
- 2 dried Thai chilies
- 1 head cauliflower, cut into florets for roasting*

Note: If you do not have any Hainanese Paste 1 1/s tsp each of garlic, ginger and lemongrass can be used instead — just note that the flavor will not have quite the same depth.

Note: for the cauliflower, be sure to cut it so that parts of the florets are flat that way they will get better color during roasting.

For the Shallot Oil, we use the leftover oil from making these Fried Shallots.

Preheat the oven to 500°F (260°C).

Step 2: Preparing & Roasting the Cauliflower

- sea salt, to taste

To prepare the cauliflower, in a large bowl, first mix together the Hainanese Paste, sesame oil, chili flakes, Thai chilies, and a good pinch of salt.

Next, add the cauliflower and toss to evenly coat it with the paste. If needed, use your hands to ensure the cauliflower has been nicely coated.

At this point, taste a piece of cauliflower, if desired, a touch of sweetener can be added or a bit of salt and/or more spice.

To roast the cauliflower. place it onto a parchment-lined baking sheet and place into the preheated oven and roast for 10 to 12 minutes. The time will ultimately depend on your oven and how big the florets were.

When done, the cauliflower should be nice and golden on the outside and just cooked through. Remember that it will continue to cook for a few minutes after coming out of the oven.

Step 3: Finishing the Cauliflower

- 1/2 fresh lime
- sea salt, to taste
- freshly ground black pepper, to taste
- Fried Shallots
- Scallion-Ginger Sauce
- fresh cilantro, chopped

To finish the cauliflower, squeeze some fresh lime juice over top and taste for seasoning.

If desired, top the cauliflower with cilantro and some Fried Shallots and serve with some Scallion-Ginger Sauce or some Singapore Chili Sauce.

Chef's Notes

This Hainanese Roasted Cauliflower can used/served as part of the following dishes/recipes:

Hainanese Baked Tofu

Hainanese Rice

Garlic-Soy Sauce

Singapore Chili Sauce – this can be made ahead of time and frozen.

Scallion-Ginger Sauce

Fried Shallots