

# Whole Roasted Cauliflower with Shawarma Spice Blend and Harissa Paste

While this meal looks complex the preparation may be made quite easy by having the condiments and spice blend on hand. The Shawarma spice blend may be made ahead of time and will store for 3-6 months. Harissa Paste may be store bought or made ahead with plenty leftover for flavoring many other meals. Chimichurri Sauce is made with a quick whirr in the food processor or rough grind with a mortar and pestle. The cauliflower then gets rubbed and baked while the black rice simmers and you anticipate a delicious dish. In about an hour you'll have a fragrant and beautiful meal on the table, perfect for a winters night.

## Ingredients

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- 1 large head cauliflower
  - 2 Tablespoons coconut oil, melted
  - 2 Tablespoons water
  - 2 Tablespoons Shawarma spice blend, plus more for exterior
  - 1-2 teaspoons Harissa paste, store bought or homemade (see separate recipe)
  - 2 teaspoons pomegranate molasses
  - ½ teaspoon sea salt
  - Chimichurri (see separate recipe)
  - 2 cups black (or forbidden) rice
  - 1 cup yogurt (coconut, cow or goat)
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- Shawarma spice blend
  - ½ teaspoon ground cinnamon
  - ¼ teaspoons cardamom
  - 1 teaspoon ground coriander
  - 1 ½ teaspoons ground turmeric
  - ½ teaspoon ground ginger
  - 2 teaspoons smoked paprika
  - 2 Tablespoons ground cumin
  - ⅛ teaspoon cayenne pepper

## Method

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1. Make Shawarma spice blend by mixing all ingredients in a jar and shaking or stirring.

2. If making Homemade Harissa Paste (see separate recipe), its best to do this one or more day ahead so flavors can marry.
3. Preheat oven to 400 F. Fill a small baking pan halfway with water and set on the floor (bottom) of the oven. This will provide steam to help the cauliflower cook more evenly.
4. Rinse and dry the head of cauliflower and carefully cut off the bottom stalk without removing too much of the core. You want the entire head intact for baking. Peel away any remaining green leaves and place cauliflower in a cast-iron skillet or other oven-safe pan.
5. In a mixing bowl, combine melted coconut oil, water, shawarma spice blend, harissa paste, pomegranate molasses and salt. Taste and adjust flavor as needed, adding more shawarma for smoky flavor, harissa paste for spiciness, pomegranate molasses for sweetness, salt for saltier more intense overall flavor.
6. Flip the cauliflower upside down and pour on most of the sauce. Let it pour down the core, shake it around so it infuses the center and then flip the cauliflower over and use a brush or clean fingers to rub the leftover sauce, including any that seeped into the pan, all over the head. Place cauliflower core-side down before baking and add an extra pinch of salt and spice blend to the exterior for extra flavor.
7. Place skillet in oven and roast for 35-50 minutes, depending on size of cauliflower, or until a knife easily pierces the core and its the texture you prefer.
8. While cauliflower is roasting, boil 4 cups of water and add 2 cups black rice. Reduce heat to low simmer and cook about 35-40 minutes, until all the water is absorbed.
9. To brown the exterior of the cauliflower, increase heat to high broil and roast 2-4 more minutes, watching carefully as not to burn.
10. Serve a wedge on bed of black rice with a drizzle of Chimichurri Sauce on top. A side dollop of yogurt (cow, goat or coconut) will cool the palate if that feels right.

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Source: adapted from [Minimalistbaker.com](https://www.minimalistbaker.com) (4 servings)

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