

# STICKY GOCHUJANG CAULIFLOWER

FROM LIFE KITCHEN

## Ingredients (serves 2)

1 cauliflower, separated into florets  
Olive oil  
Salt & freshly ground black pepper

## For the Sauce

4 tbsp gochujang  
4 tbsp maple syrup  
2 tbsp light soy sauce  
4 tbsp rice vinegar (white wine vinegar or sherry vinegar would work too)  
1 lemon, zest and juice

## To Serve

1 tsp nigella seeds  
¼ tsp sesame oil  
Lemon wedges (optional)

## Method

Heat the oven to 240°C

Place the cauliflower florets on a baking tray and rub the with a little olive oil, salt and pepper.

Roast for about 25 minutes or until the florets have taken on a golden colour.

Towards the end of the cooking time for the cauliflower, put all the sauce ingredients along with 6 tablespoons of water into a small saucepan over a medium heat.

Bring the mixture to a boil, and then reduce the heat and allow to simmer for 2-3 minutes until the sauce is thickened. Then remove from the heat and set aside.

Once the cauliflower florets are beautifully golden, add them to the pan with the sauce and toss until they are coated generously.

Transfer to a serving dish, drizzle with a little sesame oil and sprinkle with nigella seeds. Serve with lemon wedges on the side for squeezing over.

Enjoy!