

Creamy corn, Cajun-spiced cauliflower florets, parsley, and preserved lemon |

Recipe for 12 Tapas

Description

Here's a tapas dish that will impress you on every level. Enjoy this wonderful discovery, and bon appétit!

Note

The fried onions we use in this recipe can be replaced with bread croutons.

Ingredients

Cauliflower

- 0.50 Unit(s) Cauliflower
- 1 Tbsp Cajun spices
- 0.50 Unit(s) Preserve lemon
- 2 Tbsp Olive oil
- 0.50 Unit(s) Lemon juice
- 1 Tbsp Dijon mustard
- 1 Tsp Honey
- 5 Sprig(s) Parsley

Corn soup

- 250 Gr Frozen corn
- 2 Clove(s) Garlic
- 1 Tsp Curcuma
- 1 Small Onion
- 150 Ml Cream 35%
- 500 Ml Vegetable stock

Topping

- 30 Gr Fried oignons
- 1 Unit(s) Green onion

Preparation

- Preparation time **40 mins**
- Preheat your **Oven** at **400 F°**

Prep

Open the can of chickpeas and rinse well.

Cut the florets of your cauliflower head

Finely chop the candied lemon

Tear of the cilantro leaves from the sprigs.

Cauliflower

In a hot pan with a dash of olive oil, cook the florets with a pinch of salt.

Mix 3 or 4 times and deglaze with 100 ml of water.

Remove from heat and add the mustard, olive oil, honey and lemon juice and mix well.

Season to taste and mix in the candied lemon.

Corn soup

In a saucepan, melt the butter, add the onion, garlic, turmeric, and a pinch of salt, and sauté without browning. Add the corn, then mix well for 1 minute.

Add the vegetable stock, cover with water and top up with more water if necessary.

Bring to the boil, reduce the heat, simmer until cooked through, then blend in a blender, adding cream and water to achieve the desired consistency.

Adjust the seasoning and allow to cool before serving.

Plating

Start by pouring the corn soup into your ramekins.

Add the cauliflower mixture and finish assembling your tapas by adding the green onion and fried onion.

Bon appétit!