

Whole Cauliflower with Makhani Sauce

Swick

Makes 4 | Active Time: 20 minutes | Total Time: 45 minutes

Step 1: Making the Dish

- FOR THE CAULIFLOWER:
- 2 teaspoons salt
- 1/2 teaspoon ground turmeric
- 1/2 teaspoon red chili powder
- 1 head cauliflower
- FOR THE MAKHANI SAUCE:
- 2 tablespoons oil
- 1 dried red chili
- 1 onion, diced
- 1 teaspoon ginger paste
- 1 teaspoon garlic paste
- 2 teaspoons ground coriander
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground turmeric
- 1 cup tomato puree
- 3/4 teaspoon salt
- 1/2 cup cashew paste
- 1 tablespoon dried fenugreek leaves
- 2 tablespoons chopped cilantro, for garnish

To blanch the cauliflower, bring a large pot of water to a boil. Add the salt, turmeric, and chili powder, followed by the whole cauliflower. Cover the pot and cook for about 8 minutes, flipping the cauliflower if needed, until it is tender. Remove cauliflower from the pot and cool in an ice bath.

To make the makhani sauce, heat the oil in a skillet over medium-high heat. Add the dried chili and onion and cook, stirring occasionally, until the onion is golden brown, about 7 minutes.

Add the ginger paste and garlic paste and cook for 2 more minutes. Add the coriander, cumin, and turmeric and cook for 2 more minutes.

Add the tomato puree and salt, and cook, stirring occasionally, until the sauce thickens, about 5 minutes. Stir in the cashew paste and fenugreek leaves and remove from the heat. If using an immersion blender, puree until smooth. If you are using a countertop blender, set aside to cool.

Once the sauce is cool, transfer it to the blender and puree until smooth.

Preheat the oven to 400°F (205°C)

Place the blanched cauliflower in a baking dish and pour half the pureed sauce over the top.

Bake for 20 minutes.

While the cauliflower is in the oven, heat the remaining sauce in a saucepan.

Put the heated sauce in a serving bowl and add the cauliflower to the bowl after removing it from the oven. Serve hot, garnished with cilantro.