

## Bosch x Kitchen Stories Cauliflower Salad Recipe

**Servings:** 4

**Difficulty:** Easy

**Preparation:** 25 min.

**Baking:** 15 min.

### Ingredients:

- 10½ oz frozen raspberries
- 1⅔ lbs cauliflower
- 2 apples
- 14 oz canned chickpeas
- ½ cup apple cider vinegar
- 1½ tsp sugar
- 1 tsp ground cumin
- ¼ tsp ground cinnamon
- ¼ tsp ground cloves
- ⅓ cup vegetable oil
- 4½ oz frisée lettuce
- ¼ cup unfiltered apple juice
- 1½ oz raisins
- salt, pepper, chervil (for serving)

### Utensils:

cutting board, knife, pot, slotted spoon, 2 bowls, oven, sieve, baking sheet, bowl (large)

### Steps:

1. Remove leaves of the cauliflower and cut into florets. In a large pot, bring water to a boil and add half of the apple cider vinegar, salt, and a third of the sugar. Blanch cauliflower florets for approx. 8 min., then transfer to a bowl filled with iced water to cool.
2. Preheat oven to 180°C/350°F. Drain canned chickpeas and add to a bowl with some of the vegetable oil, ground cumin, cinnamon, and cloves. Season with salt to taste, and toss to coat. Transfer chickpeas to a baking sheet and roast in the oven for approx. 15 min. Remove and let cool.
3. Wash frisée lettuce and tear into bite-sized pieces, then core and dice apples. Add remaining apple cider vinegar, unfiltered apple juice, remaining vegetable oil, remaining sugar, and raisins to a large bowl. Stir to combine and add blanched cauliflower, roasted chickpeas, apple, and frisée to the bowl. Toss to coat with the dressing and serve salad with fresh chervil on top. Enjoy!

