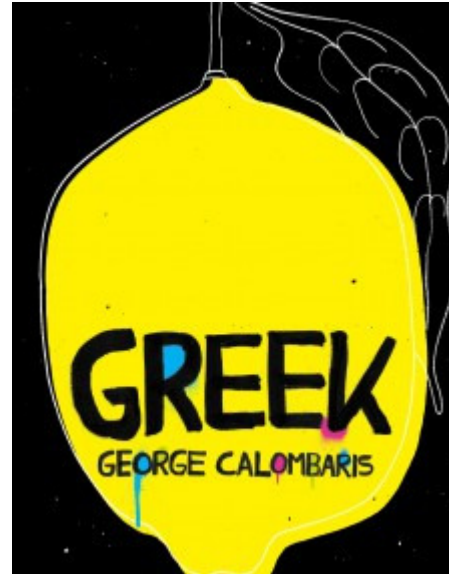


# Greek

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## Salad Of Garden Peas Cauliflower Almonds Lemon

**FREE RECIPE FROM GREEK BY GEORGE CALOMBARIS, GARDEN PEAS, CAULIFLOWER, ALMONDS, LEMON, PAGE 202.**



You may have heard of the saying 'when it rains pumpkins, make soup and sell it'. Well in the same spirit I say when peas are in season, make this salad. It's colourful, super-fresh and really yummy. For maximum flavour, make sure the peas are at room temperature when you serve the salad.



### **Serves 4**

2 tablespoons extra virgin olive oil  
1 brown onion, diced  
300 ml pure cream (45% fat)  
500 g cauliflower, trimmed and cut into small florets  
1 1/2 cups (240 g) green peas  
50 g blanched almonds  
vegetable oil, for deep-frying  
large handful of pea tendrils (optional)

### **Oregano salt**

1/4 teaspoon dried oregano  
1/4 teaspoon salt flakes  
1/4 teaspoon caster sugar

### **Lemon dressing**

1 tablespoon lemon juice  
2 1/2 tablespoons extra  
virgin olive oil

**Heat** the olive oil in a frying pan over medium heat, add the onion and cook until translucent. Add the cream and half the cauliflower and simmer gently over low heat for 10–12 minutes or until tender, stirring frequently to avoid any colouration. Strain, reserving the cooking liquid. Transfer the cauliflower and onion to a blender and blend to a smooth puree, adding a little of the reserved cooking liquid as required.

**Bring** a small saucepan of water to the boil and cook the peas for 1 minute, then refresh in iced water. Drain.

**Preheat** the oven to 160°C (fan-forced).

**To make the oregano salt**, combine the dried oregano, salt and sugar in a small bowl.

**Toast** the almonds in the oven for 10 minutes or until golden, then roughly chop and season with a little oregano salt.

**To make the lemon dressing**, whisk together the lemon juice and olive oil. Season to taste with oregano salt.

**Heat** the oil for deep-frying in a deep-fryer to 180°C (or in a heavy-based saucepan until a cube of bread browns in 15 seconds). Add the remaining cauliflower florets and deep-fry until golden. Remove with a slotted spoon and drain on paper towel. Season with oregano salt.

**In a mixing bowl**, combine the peas, cauliflower florets, almonds and lemon dressing.

**Spoon** the cauliflower puree onto a serving place, top with the mixed salad and garnish with young pea tendrils (if using). Serve cold.