

# Curried Cauliflower with Whipped Feta Cheese

(The whipped Feta can be served on the side or under the roast cauliflower)

Feeds 3-4 ppl

## Curried Cauliflower

Yield: 4 cups

|       |                         |
|-------|-------------------------|
| 1 ea  | cauliflower (head)      |
| 1 Tbl | Olive oil               |
| ½ Tbl | Curry Powder            |
| 2 tsp | Kosher Salt             |
| ½ tsp | Fresh Ground Pepper     |
| 2 Tbl | Golden Raisins          |
| 1 Tbl | Fresh Parsley (chopped) |

1. Cut the cauliflower into bit size florets. Place in a mixing bowl with olive oil and dry seasonings.
2. Transfer to a baking pan and roast at 450 degrees for 15 minutes.
3. Once roasted return to the mixing bowl and add the golden raisins and chopped parsley.

## Whipped Feta

Yield: 1 cup

|       |                       |
|-------|-----------------------|
| 4oz   | Feta Cheese (drained) |
| 3oz   | Cream Cheese          |
| tsp   | Lemon Zest            |
| ½ tsp | Kosher Salt           |
| ¼ cup | Heavy Cream           |

1. Place the feta, cream cheese, lemon zest and salt in a food processor and blend until smooth. (about 2 minutes)
2. Slowly pour in the heavy cream while it is blending.
3. Remove into a separate bowl. (It can be used immediately or saved for up to 5 days)