ROASTED HISPI CABBAGE WITH HARISSA DRESSING

Moderate | 30 minutes | Side | 04 Servings

INGREDIENTS

1 hispi cabbage
2 tbsp butter
1 garlic clove
3 tbsp sherry/white wine vinegar
2 tbsp harissa
15g toasted breadcrumbs
50g parsley
olive oil

COOKING STEPS

Preheat the oven to 200°C.

Cut your cabbage into quarters and rub with olive oil and plenty of salt.

Heat an oven proof pan over a high heat and burn the cut sides of your cabbage. Chuck in the butter, a smashed garlic clove and vinegar. Roll the cabbage around in the butter and stick the whole pan into the oven for 10-15 mins.

Grab your jar of harissa and add the remaining vinegar. Give it a good shake.

Meanwhile, toast off the breadcrumbs with a glug of oil in a pan over a medium heat.

Finely chop the parsley and mix through the toasted breadcrumbs.

Pull the hispi cabbage out of the oven and pour the butter and vinegar mixture into the jar of harissa. Top with lid and give it a good shake, add a splash more vinegar or water if it needs loosening up.

Transfer the hispi to a serving platter and cover in the warm dressing. Top with the breadcrumbs.