**ROAST SPICED CAULIFLOWER SALAD**

**150 g roasted spiced cauliflower**

**30 g Asian celery**

**20 g hazelnut**

**15 g pomegranate**

**20 g radish quater**

**10 g parsley**

**10 g mint**

**15 g red onion**

**30 g Preserved Lemon vinaigrette**

**SPICED CAULIFLOWER**

**5 cauliflower (blanched until al dente)**

**5 g cinnamon powder**

**10 g all spice**

**10 g cumin powder**

**10 g coriander powder**

**5 g turmeric powder**

**5 g cayenne pepper**

**5 g garlic powder**

**10 g salt**

**150 g olive oil**

**PRESERVED LEMON VINAIGRETTE**

**100 g lemon juice**

**30 g preserved lemon skin chopped (make sure you remove all white part)**

**10 g shallot finely chopped**

**5 g garlic microplaned**

**2 g thyme leaves**

**15 g honey**

**15 g fish sauce**

**3 g chili flakes**

**5 g black pepper**

**250 g olive oil**

* Combined all in a blender
* Add slowly the olive oil to emulsify
* Check seasoning

**PICKLED CHILI**

**1 kg yellow Vietnamese spicy chili, sliced & Blanched 3 times**

**700 g cider vinegar**

**30 g salr**

**30 g sugar**

**70 g garlic smashed**

**5 g black peppercorn**

**5 g mustard seed yellow**

**5 g coriander seed**

**10 g thyme**

**10 g rosemary**