

TAHINI-SMOTHERED CHARRED CABBAGE

Serves 4

INGREDIENTS:

1 Medium head of green cabbage
3 Tbsp plus 1/4 cup Olive Oil
1 Garlic Clove - Finely Grated
1/3 Cup Tahini
1 Tsp Honey
1/2 Tsp Ground Cumin
1 Lemon - zest and juice)
1/2 Cup Coarsly Chopped Dill
1 Tbsp Sesame Seeds (white or black)

DIRECTIONS

Either heat the grill to a medium/high heat or heat a skillet over a medium/high heat.

Cut the cabbage in half through the core then cut each half into three wedges, keeping the core intact. Drizzle the wedges with 3 Tbsp oil, rub to coat and season with salt.

Grill/cook the cabbage until deeply charred on the cut sides (approx 6-8 minutes each side) and so that a sharp knife can slide easily through the centre.

Combine the garlic, tahini, honey, cumin and the 1/4 cup olive oil into a bowl with the zest and juice of the lemon. Season with salt and then mix until smooth. Whilst mixing, add 3-4 Tbsp cold water so that the sauce is creamy but pourable.

Arrange the wedges of cabbage on a platter and spoon over the tahini sauce. Scatter the dill over the cabbage and sprinkle with the sesame seeds.

Drizzle a little more olive over to finish if you prefer.