



# Grilled Cauliflower Steaks with Hazelnut Brown Butter Dressing

**Makes:** 2-4

**Prep time:** 10 minutes

**Cook time:** 20-30 minutes

## Ingredients:

2 large cauliflowers, leaves removed and cut into two thick 'steaks' down the centre (save the remaining florets for another time)

100g unsalted butter

50g hazelnuts

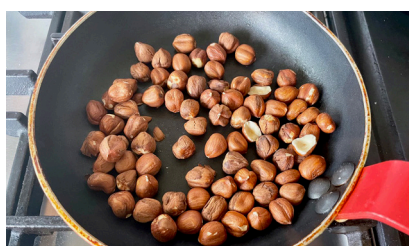
Small handful chives, finely chopped

Small squeeze lemon juice

Oil, for cooking

Cauliflower fans will likely already know of this nifty trick for cooking cauli on the BBQ. Try to find large cauliflowers, as they make the best 'steaks.' Brown butter and cauliflower is a match made in heaven!

## Method:



**1.** Light two gas burners on the Jupiter Outback BBQ and set the heat to medium.

**2.** Rub the cauliflower steaks with oil and season with salt. Place over direct heat and cook for 10-15 minutes each side, or until tender.

**3.** Toast the hazelnuts in a fry frying pan, moving them around to prevent burning, around 5 minutes. Transfer to a clean tea towel and rub off their papery skins. Chop roughly and set aside.

**4.** Put the butter in a saucepan with the hazelnuts and melt over medium heat until it turns light brown and begins to smell nutty

**Method Continued:**

- a few minutes. Add lemon juice and salt.

**5.** Serve the cauliflower steaks topped with the hazelnut brown butter and the chives.

**6.** To serve, spread the bottom halves of the buns with the gochujang mayonnaise and top with the chicken thighs. Add some coleslaw and hot sauce to taste. Close the buns and serve immediately.