

# Braaiied Cauliflower Steak with Butter Bean Purée

SERVES 2–4 COOKING TIME 35 minutes

2 heads cauliflower  
2 Tbsp olive oil  
1 Tbsp barbecue sauce  
1 tsp paprika  
1 tsp dried parsley  
1 tsp garlic powder  
½ tsp salt  
½ tsp black pepper  
½ tsp onion powder

## FOR THE BUTTER BEAN PURÉE

1 x 400g can butter beans, drained  
2 Tbsp butter, melted  
1 clove garlic  
2 Tbsp fresh lemon juice  
2 Tbsp fresh cream  
Pinch of salt and pepper, to taste

1. To make the butter bean purée, add all the ingredients to a blender and blend until smooth and creamy. Set aside.
2. Cut the cauliflower heads into 2–3 thick slices and place onto a tray.
3. In a small bowl, mix together the olive oil, barbecue sauce, paprika, dried parsley, garlic powder, salt, black pepper and onion powder. Brush the mixture over the cauliflower steaks on both sides.
4. Place the cauliflower steaks on a hot, pre-prepared braai grill. Braai the steaks for 5–6 minutes on each side, until tender, browned and lightly charred. Once cooked, remove from the grill. Serve over the butter bean purée and top with Chimichurri (p. xx).