

# CAULIFLOWER CAKE

## Ingredients:

Difficulty: Medium

(makes 1 round cake, 24cm in diameter)

(in this recipe, 1 cup = 2.4 dl)

1 cauliflower, about 600-650 gr (with the leaves and root, it may weigh up to 1 kg), cut into florets

1 tsp & 1.5 tsp salt, divided

180 gr. white wheat flour, or 200 gr. corn flour (for gluten free option)

2 1/2 tsp baking powder

1/2 tsp turmeric powder

210 gr. parmesan, grated

1/2 tsp black pepper

1 dl. olive oil

1 large red onion, a few rings separated and the rest coarsely chopped

1/2 tsp fresh rosemary, finely chopped

10 eggs, medium size

1/2 cup / 1 dl + 1 tbsp + 1 tsp fresh basil, coarsely chopped

Soft or melted butter for greasing the pan

About 2 tbsp sesame seeds

## Instructions:

1. Preheat the oven to 180C.

2. In a medium pan, put cauliflower and 1 tsp salt, cover with water. Cook cauliflower until it is soft. Strain and set aside.

3. In a mixing bowl, sift flour, baking powder and turmeric.

4. To the flour mixture, add grated parmesan, 1.5 tsp salt and black pepper; mix a little.

5. While cauliflower is cooking, in a pan, heat olive oil, add onion and rosemary and sauté in low heat, for about 8 minutes. Set aside to cool a little.

6. In another bowl, crack the egg and whisk a little. Add chopped basil and continue whisking.

7. Add onion mixture to whisked eggs/basil mixture - if onion mixture is still warm, make sure that you continually whisk while adding it to eggs, so that you don't end up with scrambled eggs.

8. Add eggy mixture to dry ingredients and whisk or fold until all dry ingredients are mixed well with wet ingredients and there is no lump.

9. Add cauliflower and fold.

10. Grease a 24cm springform (or any other type) pan with soft or melted butter. Sprinkle and cover the sides with sesame seeds.

11. Pour cake batter into the pan, flatten the surface. Bake in the middle rack in the oven for about 50 minutes and the cake is set with a nice, golden brown colour. Let it cool down to room temperature before serving. Enjoy!