

Parmesan roast cauliflower with crispy white beans and lemon.

Savoury and delicious with a lovely brightness cutting through from the lemon.

Recipe

Makes 3 portions

1 medium cauliflower, cut into small florets

50g grated Parmesan

150g cavolo nero, pulled from the stalk

1 unwaxed lemon - half sliced into rounds very very thinly, with any seeds removed. keep the other half for juice

2 cloves garlic

3 or 4 sprigs rosemary, picked

400g cannellini beans, drained, rinsed in cold water and patted completely dry with a cloth

Olive oil

Salt and pepper

1. Preheat the oven to 185c fan. Line a large metal baking sheet with parchment and spread the parmesan all over. Add the cauliflower on top in a single layer, half the rosemary and drizzle with olive oil, salt and pepper. Bake for 16-20 mins until nicely golden and tender

2. Place the sliced lemon on another lined baking sheet with the garlic and top with the cannellini beans, the rest of the rosemary and drizzle with olive oil. Bake for 18-20 mins until turning golden and crisping up

3. Bring a large pan of salted water to a rolling boil. Add the cavolo nero, cook for 3-5 mins until tender, then drain. Dress with a little salt, olive oil and a squeeze of lemon

4. Layer up the cavolo nero, cauliflower and beans in a bowl. Serve with an extra squeeze of lemon juice, if you like