

# Warm cauliflower salad with tahini dressing



## Ingredients for 2 people

### For the salad:

2 BEHR'S Dampfgenuss cauliflower  
2 figs  
4 dried dates  
½ pomegranate  
150 g feta cheese  
4 leaves of mint

### For the dressing:

5 tbs Tahini (sesammus)  
1 garlic clove  
½ tbs soy sauce  
2 tbs apple vinegar  
2 tbs lime juice  
4 tbs olive oil  
2 tbs maple syrup  
80 ml unsweetened soya drink  
Sea salt and pepper

Prepare BEHR'S Dampfgenuss cauliflower in the microwave according to the instructions on the packet. In the meantime, remove the seeds from the pomegranate and chop the figs and dates. Wash the mint leaves and chop finely.

To make the dressing, finely chop the garlic clove and mix well with the other ingredients. Season to taste with salt and pepper.

Place the cauliflower on two plates, break into florets and arrange with the figs, dates and pomegranate seeds. Crumble the feta cheese over the top and sprinkle with the mint. Finally, pour the tahini dressing over the salad.

Bon appétit!