

Roasted Chicken with Clementines & Pernod



Serves 2 - 4

Prep 30 mins

Cooking 47 mins

Easy

Ingredients

1 head of cauliflower, broken into small florets (660g in total)

5 tbsp olive oil

1 large stick celery, cut into thin slices (70g in total)

30g hazelnuts

10g flat leaf parsley leaves, picked

1/3 tsp ground cinnamon

1/3 tsp ground allspice

1 tbsp lemon juice

1 and 1/2 tsp maple syrup

salt and pepper

1. Preheat the oven to 220C/Fan 200C/Gas 7.
2. Mix the cauliflower with 3 tablespoons of the olive oil, some salt and pepper. Spread out in a roasting tin and roast on the top oven shelf for 25-35 mins, until the cauliflower is crisp and parts of it have turned golden brown. Transfer to a large mixing bowl and set aside to cool.
3. Reduce the oven temperature to 170C/ fan 150C/ Gas 3. Spread the hazelnuts out on a baking tray, lined with baking parchment and roast for 17 minutes. You can use previously roasted and chopped hazelnuts or shop bought ones instead
4. Allow the nuts to cool a little, then roughly chop them and add to the cauliflower along with the remaining oil and the rest of the ingredients. Stir, taste and season with salt and pepper according to taste. Serve at room temperature.