

Air Fryer Red Cabbage Steak with Crispy Chickpeas and Cauliflower puree

Serves 4

INGREDIENTS

1 kg red cabbage
400 g canned chickpeas
700 g cauliflower
1 orange
2 cloves garlic
2 tsp cayenne pepper
1 tsp ground cumin
6 tbsp olive oil
1 shallot
15 g parsley
½ lemon
salt
pepper



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METHOD

How to use the Air Fry programme with the Home Connect app:

Simply switch the oven on through the *Home Connect app* and choose your connected appliance. Scroll down to **Control** settings and select the **Air Fry programme** in **Heating mode**. Set the temperature and baking time and start preheating the oven. Receive status updates and notification in the Home Connect app while easily controlling the oven remotely. Save frequently used programmes like **Air Fry** in your *Home Connect Favourites* for easy access.

1. Remove the first outer leaves of the red cabbage and then cut crosswise into at least 4 thumb-thick slices or "steaks". Season with salt and pepper and place on the Air Fry & Grill Tray. Drain chickpeas and dry excess liquid with a paper towel. Zest the orange and juice half of the orange. Very finely mince half of the garlic.
2. Preheat the oven to **200 °C Air Fry**. In a small bowl, whisk together orange juice and half of the zest, 1 tsp cayenne pepper, 1 tbsp olive oil, halve of the minced garlic, ½ tsp cumin, and season with salt. Brush the cabbage steaks with the mixture and add to one half of the Air Fry & Grill Tray. In a second bowl, add the other half of the orange zest, 2 tbsp olive oil, 1 tsp cayenne pepper, the remaining minced garlic, ½ tsp cumin, and season with salt. Add the chickpeas, toss, and add them to the Air Fry & Grill Tray. Air fry the cabbage and chickpeas for approx. 17 - 20 minutes on shelf level 2, until crispy.
3. For the cauliflower puree, cut cauliflower into florets, add to a pot, along with the remaining garlic clove. Bring to a boil in salted water on **Induction Hob level 9**, then let simmer until tender on **level 6** for approx. 20 minutes with a lid on.
4. While the cauliflower is cooking, make the gremolata. Finely dice the shallot, then the parsley. Zest and juice the lemon. Then add to a bowl with 3 tbsp olive oil. Mix well to combine and season with salt and pepper.
5. Drain cauliflower, transfer to a large measuring cup and puree until very smooth, approx 2 min. Season with salt and pepper.
6. Spread the cauliflower puree evenly on plates and top each with a red cabbage steak. Top with the crispy chickpeas and finish with the gremolata. Enjoy!