**Grilled cauliflower steak basted in black garlic butter with watercress and a chunky tomato and olive relish**

**Chunky cauliflower steak**

1 large cauliflower head

2 tbsp olive oil

Pinch of Maldon salt

Pinch of ground black pepper

**Black garlic butter**

6 black garlic cloves, minced

150g unsalted butter

Bunch of fresh parsley, chopped

Pinch of salt

Pinch of ground black pepper

**Chunky tomato and olive relish**

50g green olives, chopped roughly

2 tbsp extra virgin olive oil

20g toasted pine nuts

2 tbsp fresh parsley

1 tbsp lemon juice

50g pickled cherry tomatoes

2 tbsp capers, chopped

1 tbsp anchovies, chopped

**Garnish**

Watercress

**Method**

* **GRILLED CAULIFLOWER:** Remove the leaves from the cauliflower head and trim the stem end. Use a large knife to cut the cauliflower into thick steaks.
* Coat the steaks in olive oil, salt and pepper. Put them in a smoking hot griddle pan for a good 5-6 minutes, then turn over and cook for another 5 minutes.
* **BLACK GARLIC BUTTER:** In a small bowl, mix all of the ingredients together. When the steak is grilled and has turned a nice golden brown, turn off the heat and baste the steak the lovely flavourful butter so that it’s coated in it.
* **CHUNKY TOMATO AND OLIVE RELISH:** In a bowl, mix the olives, capers, anchovies, lemon, parsley, pickled cherry tomatoes and pine nuts together. Stir in the olive oil and season with salt and pepper.
* **PLATE UP:** Put the grilled steak in the centre of the plate, pour the tomato and olive relish on top then decorate with watercress.