Roasted Cauliflower Hummus

1 head	cauliflower, cut into florets
3 T	extra virgin olive oil, divided
¼ tsp	sea salt
	fresh cracked pepper, to taste
3 cloves	garlic, peeled
¼ cup	tahini
	juice of ½ lemon
½ tsp	cumin
¼ tsp	cayenne pepper
	fresh chopped parsley, for garnish
	edible flowers, for garnish

Preheat oven to 425F. In a large mixing bowl, toss cauliflower florets with 2 tablespoons extra virgin olive oil, sea salt, and pepper. Place the florets on a parchment-lined baking pan and bake for 20 minutes or until soft and golden.

In a food processor, mince garlic cloves with the s-shaped blade. Add roasted cauliflower, tahini, remaining olive oil, lemon juice, cumin and cayenne pepper and blend. Season with additional salt and pepper, to taste. Transfer hummus to a serving bowl. Garnish with chopped parsley and edible flowers. Serve with your favorite pita chips and/or fresh crudités.

Recipe by Garden Chef Megan McCarthy