



Roasted Cauliflower w/ Romesco



Beverage Pairings

Wine: Romesco's origins lie in Catalonia, home of delicious sparkling wine called Cava. Why fight it? If you don't have any Cava, try a sauvignon blanc, or a Mediterranean rosé. If you need a red, aim for a light- or medium-bodied wine.

Beer: Avoid hoppy beer. Try a German lager. Or if you want something more adventurous, try a mildly sour brew.

Ingredients

For the Romesco

- 2 red bell peppers, cut in half and seeded
- 2 plum tomatoes, cut in half
(use canned if not in season)
- 4 garlic cloves, leave unpeeled
- 1/2 cup toasted nuts-hazelnuts, pine nuts, or almonds
- 1/2 cup toasted breadcrumbs
- 1/4 cup extra virgin olive oil
- 1 tablespoon sherry vinegar
- 1 tablespoon honey or pomegranate molasses
- 1 tsp smoked paprika
- Kosher salt, to taste

Roasted Cauliflower

- 1 head cauliflower,
cut into 1" thick slices or florettes
- 2 ounces olive oil
- Kosher salt, to taste
- 12 mint leaves, torn
- 1 lemon, seeded and cut into wedges

Directions

Heat broiler to high. On a sheet pan, arrange the garlic, peppers skin side up, and tomatoes skin side down. If you're using canned tomatoes, no need to roast them. Place under broiler, turning the garlic until it is soft and light golden brown. Remove to a mixing bowl. Continue cooking until everything is charred and the peppers are soft. Add to the bowl with the garlic and cover with plastic wrap. Once cool, peel all veggies.

In the bowl of a food processor, pulse veggies and remaining romesco ingredients until you achieve a smooth puree. Adjust seasoning, try to avoid eating it all with a spoon, and set aside.

Place cauliflower in a bowl with olive oil, seasoning with salt and pepper. Lay out on a sheet pan and cook under broiler rotating and turning pieces until golden brown and just tender.

Put a generous couple of spoonfuls of romesco on a platter and spread around. Pile cauliflower on top and garnish with mint.

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Pass lemon wedges at the table and let the good times roll.