

Category: Cold entrée

Recipe:

Roasted cauliflower with two-tomato topping and *bagna cauda*
Pasquale Vari

Yield: 4 portions

Preparation time: 80 minutes

INGREDIENTS

Cauliflower	1 large head
Extra virgin olive oil	65 ml (¼ cup)
Cherry tomatoes (halved)	12
Garlic cloves	4
Extra virgin olive oil	180 ml (¾ cup)
Anchovy filets	6
Sun-dried tomatoes (minced)	4
Flat-leaf parsley sprigs	16

DIRECTIONS

1. Preheat the oven in convection mode to 325° F (160° C).
2. Wash the cauliflower and cut into 4 thick slices.
3. Place cauliflower slices on a baking sheet lined with parchment paper.
4. Lightly season and drizzle the slices with extra virgin olive oil.
5. Roast for 45 minutes.
6. After 35 minutes, add the cherry tomatoes.
7. To make the *bagna cauda*, cut each garlic clove in half. In a skillet, gently heat a bit of extra virgin olive oil and cook the garlic on very low heat for 20 minutes.
8. Add the anchovy fillets and continue cooking for 5 minutes.
9. Transfer the remaining olive oil, garlic and anchovies into a blender and purée until smooth.
10. Garnish each slice of roasted cauliflower with the sun-dried tomatoes.
11. Drizzle with the *bagna cauda* and garnish with parsley leaves.