

ROASTED CAULIFLOWER STEAK WITH GRAPES, PISTACHIOS, FETA, AND CAPER VINAIGRETTE

Yield: 4 portions

Ingredients	Amounts
Cauliflower, large, whole	1 ea.
Butter, softened	¼ cup
Capers	2 Tbsp.
Golden raisins	2 Tbsp.
Golden balsamic vinegar	¼ cup
Extra virgin olive oil	½ cup plus 2 Tbsp.
Salt	to taste
Black pepper, ground	to taste
Watercress or Arugula or	1 cup
Red grapes, halved	1 cup
Pistachios, toasted and chopped	¼ cup
Feta cheese, crumbled	¼ cup

Method

1. Preheat the oven to 325 degrees F. Do not use convection.
2. Trim the cauliflower of its leaves and clean the base.
3. Rub the butter all over the cauliflower head and season with salt.
4. Place the cauliflower in a roasting pan and into the oven for 1.5 hours until browned all over and tender when a skewer is inserted.
5. Cut the cauliflower into 1-inch-thick steaks.
6. Place capers, raisins and vinegar into a sauce pan and heat to a boil. Simmer for 5 minutes then allow to cool.
7. Puree the vinegar mixture, adding ½ cup olive oil slowly to create an emulsion.
8. Toss watercress in vinaigrette and make a bed of greens on the plate. Season to taste with salt and pepper.
9. Place the cauliflower steak on top of the bed of greens, and top with the vinaigrette, grapes, pistachios and feta.

Note: Alternatively, you can break the cauliflower apart into bite size florets and toss with the vinaigrette, grapes, pistachios, greens, and feta.