



FINCH + FENNEL

Roasted Whole Cauliflower with Romesco Sauce

INGREDIENTS:

- 1 c F+F Effortless Romesco Sauce Starter
- ½ c Warm Water
- Juice of ½ Lemon
- 1 Medium Cauliflower Head
- ¼ c Feta, chopped (optional)
- ¼ c Cilantro, chopped (optional)

INSTRUCTIONS:

1. In advance, make the romesco sauce by combining F+F Effortless Romesco Sauce Starter with ½ cup warm water & lemon juice, in a bowl. Cover and let it sit for at least 30 minutes; best if bloomed overnight, or for a couple of hours, to enhance flavor.
2. Once sauce is ready, bring to a boil, in a medium-sized cooking pot, enough water to cover the head of cauliflower.
3. While the water is boiling, clean & trim the cauliflower, carefully picking off any leaves & greens.
4. When the water reaches a boil, poach the entire cauliflower by fully submerging for 10-15 minutes, or until soft, but not crumbling, testing with the tip of a knife to be sure not to overcook.
5. Remove the cauliflower from the boiling water & let it cool completely before adding the romesco sauce. Pat dry, if needed.
6. Rub the mixed romesco sauce all over the cauliflower & in between florets, being careful not to break off pieces, as you want to keep it whole.
7. Roast at 375°F for 10 minutes, until crispy & color has developed.
8. Plate with additional romesco sauce, top with feta & cilantro, and serve.



Enjoy!

