

Salt and Serenity

Roasted Cauliflower Tuna Melts

Adapted from Jill Donenfeld's recipe for Cauliflower Melts in her awesome new book, "Better on Toast".

Makes 8 toasts (serves 4)

1/4 cup olive oil
2 garlic cloves, minced
1 teaspoon salt
1/2 teaspoon freshly ground pepper
Medium head of cauliflower, cut into 1/2-inch-thick slabs, possibly halved to make a total of 8 slabs
2 7-ounce jars Italian tuna in olive oil, drained
1/2 cup golden raisins
1/4 cup white wine (optional)
1/4 cup shelled pistachios
8 1/2-inch-thick slices sourdough bread
4 ounces Gruyere cheese, thinly sliced
2 tablespoons chopped parsley

1. Preheat the oven to 350°F and line a baking sheet with parchment paper. Lay cauliflower slabs on baking sheet and set aside while oven preheats.
2. In a medium bowl, combine the oil, garlic, salt, and pepper. Brush both sides of cauliflower slabs and bake for 20 minutes. Turn cauliflower slices over and bake for a further 10-15 minutes until softened and well roasted. Set aside to cool but keep oven turned on.
3. Place pistachios on a baking sheet and toast in oven for 5-7 minutes until fragrant. Remove from oven, let cool and coarsely chop. Set aside.
4. In a small bowl, soak the raisins in wine or water for 10 minutes. Drain and set aside.
5. Lay the bread on the baking sheet and toast lightly in oven for about 4-5 minutes. Remove baking sheet from oven and begin assembling sandwiches.

6. Arrange arrange the cauliflower on the toasted bread, cutting it to fit as needed. Top with tuna. Sprinkle with pistachios and raisins and top with the sliced cheese.
7. Bake until the cheese melts, 7 to 10 minutes.
8. Top the toasts with chopped parsley and serve immediately.