

## **Romanesco Cauliflower with Crispy Sicilian Topping**

Serves 4 as a side dish

2 heads Romanesco or regular cauliflower  
2 Tablespoons olive oil  
1 teaspoon kosher salt  
½ teaspoon black pepper  
1 Tablespoon olive oil  
⅓ cup Panko breadcrumbs  
Large pinch kosher salt  
¼ cup Italian parsley leaves, coarsely chopped  
2 Tablespoons unsalted butter  
2 Tablespoons capers, coarsely chopped  
2 Tablespoons golden raisins  
¼ cup almonds, toasted and coarsely chopped

1. Preheat oven to 400°F. Stand cauliflower on its stem and slice it into 1-inch thick planks. Repeat with second cauliflower. You should get about 3 “steaks” from each cauliflower. There will be lots of little florets from the outer edges that will fall off as you slice. Keep those little bits to use as well.
2. Arrange cauliflower planks in a single layer, around the edges of a large rimmed baking sheet. Place all the little florets in the center of the baking sheet, spreading them out in a single layer as well. Drizzle cauliflower with 2 Tablespoons olive oil and sprinkle with 1 teaspoon kosher salt and ½ teaspoon black pepper. Roast in oven for 15 minutes. Remove from oven, turn cauliflower pieces over and roast for an additional 10 minutes, until deeply golden brown.
3. While cauliflower is roasting, heat 1 Tablespoon olive oil in a medium sized skillet. Add Panko breadcrumbs, large pinch of kosher salt and cook over medium heat, stirring frequently, until breadcrumbs are golden brown. Transfer to small bowl. Mix chopped parsley into toasted breadcrumbs and set aside.
4. In the same skillet, add butter, capers and golden raisins. Cook over high heat until butter is deeply brown in colour. Set aside.
5. Arrange roasted cauliflower on a large serving platter. Scatter parsley breadcrumbs over the cauliflower. Pour browned butter, capers and raisins over the cauliflower. Top with toasted almonds. Season with additional salt and pepper if desired. Can be served hot, warm or at room temperature.