

THE OFF DUTY FALL 50 EATING & DRINKING

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Eat More Cauliflower

Whether in classic white or psychedelic shades of purple, green and orange, this versatile veggie is the sleeper of the season. **Kitty Greenwald** taps chefs on both coasts for ways to use your head

**(1) Sicilian Cauliflower Salad**

David Gould serves this pretty salad at Roman's in Brooklyn, N.Y. ACTIVE TIME: 20 minutes TOTAL TIME: 1 hour SERVES: 4

Preheat oven to 475 degrees. In a large bowl, toss **8 cups cauliflower florets** (preferably a mix of green, white and purple) with **3 tablespoons olive oil** and a **pinch of salt**. Spread florets across two baking sheets and roast until browned, about 25 minutes. Let cool to room temperature. Reduce oven temperature to 350 degrees. // Place **¼ cup raisins** in a small bowl and cover with **white wine vinegar**. Let sit 30 minutes. Rinse and drain **¼ cup salt-packed capers**, place in a small bowl, cover with **water** and let sit 30 minutes. Meanwhile, spread **½ cup almonds** across a baking tray. Roast until aromatic and darker in color, about 10 minutes. Remove from oven and roughly chop. Set aside. // Strain raisins, reserving vinegar, and capers. To serve, arrange florets on a large serving platter. Garnish with raisins, capers, **¼ cup thinly sliced red onions**, **½ cup torn mint leaves** and **Pecorino Romano shavings**. Drizzle salad with **4 tablespoons olive oil**, a few drops reserved raisin vinegar and **lemon juice** and **salt** to taste.

(2) Grain-Free Cauliflower Couscous

This dish, adapted from a version by Mourad Lahlou of Aziza Restaurant in San Francisco, is great as a main course or with fish. TOTAL TIME: 25 minutes SERVES: 4-6

In a bowl, cover **½ cup currants** with **2 tablespoons Sherry vinegar** and **water**. Set aside. // In a medium sauté pan over medium heat, melt **2 tablespoons butter**. Add **1 medium shallot, thinly sliced**, and **1 clove garlic, thinly sliced**, and cook until shallots are soft, about 5 minutes. Add **2 tablespoons butter** and **1 tablespoon curry powder**, stirring until butter has melted. Transfer curry butter to a bowl and set aside. // In a food processor, pulse **florets from ½ head of cauliflower** (preferably orange Cheddar variety) in batches, until cauliflower breaks down to couscous-size grains. Strain steeped currants. // Wipe clean sauté pan used for curry butter. Set over medium-high heat and add **2 tablespoons grapeseed oil**. Once hot, add **½ yellow onion, thinly sliced**, and sauté until onion is translucent, about 5 minutes. Add **3 garlic cloves, thinly sliced**, and sauté until aromatic, about 2 minutes. Increase heat to high. Add cauliflower to pan and sauté, constantly stirring, until just tender, about 3 minutes. Stir in reserved curry butter, pickled currants, **½ Moroccan-style preserved lemon** or **½ small fresh lemon, thinly sliced**, **3 tablespoons chopped fresh parsley leaves**, **½ cup chopped toasted almonds** and a **pinch of chili flakes**. Sauté until just warmed through, 1-2 minutes. Remove from heat and season with salt.

(3) Whole Roasted Cauliflower With Anchovy Aioli

Aioli brings lusciousness and savory tang to this recipe from Aimee Olexy of Philadelphia's Talula's Garden, Talula's Table and Talula's Daily. TOTAL TIME: 25 minutes SERVES: 2-4

Preheat oven to 475 degrees. In a large pot, combine **2½ cups dry white wine**, **½ cup olive oil**, **¼ cup kosher salt**, **3 tablespoons lemon juice**, **2 tablespoons butter**, **1 tablespoon crushed red pepper flakes**, **1 tablespoon raw sugar**, **1 bay leaf** and **8 cups water**. Set pot over medium-high heat and bring to a boil, then add **1 cauliflower head**, green leaves removed and base

end trimmed. Simmer cauliflower, turning occasionally, until a knife pierces the heart easily, 15-20 minutes. // Transfer cauliflower to a rimmed, buttered baking sheet. Place on center rack of oven and roast, rotating halfway through, until cauliflower is browned all over, 30-40 minutes. // Meanwhile, make aioli: Use a Microplane to grate **1 clove garlic** over a medium bowl. Add a **pinch of**

salt, **½ teaspoon water** and **1 large egg yolk to bowl**, whisking to combine. While whisking constantly, slowly add **½ cup plus 1 tablespoon olive oil**, 1 drop at a time, until aioli thickens and emulsifies. Stir in **5 finely chopped anchovy fillets** and **lemon juice** and **salt** to taste. // Serve roasted cauliflower with a bowl of aioli for dipping and a knife for slicing off florets.

(4) Cauliflower Soup With Crème Fraîche

A swirl of crème fraîche makes this velvety soup, adapted from Jessica Boncutter of San Francisco's Bar Jules, a white-on-white beauty. ACTIVE TIME: 20 minutes TOTAL TIME: 1¼ hours SERVES: 4

In a deep, wide pot over low heat, melt **6 tablespoons butter**. Stir in **1½ cups thinly sliced yellow onions** and **1 cup thinly sliced celery**. Cook until onions are very soft, 15-20 minutes. Stir in **1 tablespoon toasted, ground cori-**

ander and **5 cups chopped cauliflower**. Increase heat to medium-low and stew, stirring often, until cauliflower almost breaks down, about 40 minutes. // In a saucepan, warm **5 cups vegetable or chicken broth**. Add broth to cauliflower

mixture, increase heat to high and bring to a boil. Reduce heat and simmer 5 minutes. // In a blender, purée soup in batches until smooth. Return soup to pot and bring to a boil. Turn off heat. Garnish with crème fraîche.

FAVOR LOCAL FLAVORS

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Taste America chefs Sean Brock, Daniel Patterson and Stephanie Izard.

IN THE COMING weeks, from Boston to Los Angeles, America's chefs will be showing their true colors. For Taste America "Local Flavor From Coast to Coast," the James Beard Foundation's 10-city traveling food festival, they'll be drawing on their respective regions' bounties to create meals that express how place shapes taste. Also on the program: cooking demonstrations by James Beard Award-winning chefs, book signings and

tastings of products from local farmers and artisans. And at restaurants nationwide, special menu items will likewise showcase the best of what's made close to home, with a percentage of proceeds to benefit the Foundation's Taste America Education Drive. Sept. 20-Oct. 19, jbfasteamerica.org



James Beard Foundation

20 Hit the Bottle

THERE'S NO shame in serving pre-mixed drinks from a bottle when they're as fine as the ones from Crafthouse Cocktails. Concocted with care by acclaimed Chicago bartender Charles Joly, the collection includes classics like the gingery vodka-based Moscow Mule, the to-be-and-mint Southside and the soon-to-be-released, tequila-powered Paloma. \$20, binny.com



F. Martin Ramin/The Wall Street Journal

WHAT'S YOUR IDEAL FALL MEAL?

—SUZANNE GOIN, chef-owner of Lucques, A.O.C., Tavern and the Larders in Los Angeles, and author of "The A.O.C. Cookbook," available Oct. 31

"AT LUCQUES, we do an Oktoberfest every year, basically all my favorite fall dishes: arugula and pears with figs, grapes, walnuts and triple crème cheese; sausages with roasted apples and sauerkraut; beer-braised ham hocks; herbed spaetzle with wild mushrooms, squash and chestnuts—all served with dark, dark rye bread. Our only struggle is hoping for an L.A. day cold enough for it!"

