



Mashed Golden Cauliflower with Roasted Garlic

Ingredients:

4 cups fresh cauliflower in small pieces - florets only
3 cups lightly salted water or chicken stock
1/3 cup creme fraiche
1/4 cup + 2 tablespoons fresh, peppery, green extra virgin olive oil
(such as koroneiki)
1/3 + 2 tablespoons cup Pecorino Romano, grated
3 large cloves whole garlic (optionally roasted)
2 tablespoons fresh chives, finely minced or snipped
2 teaspoons sea salt
fresh ground pepper to taste

Directions:

Place the florets and water or chicken stock to a simmer in a medium pot. If you are not using roasted garlic, add your fresh garlic cloves to the pot as well, simmer for 6 minutes, and drain thoroughly. Place the still hot, drained florets in a large bowl with the creme fraiche, olive oil, roasted garlic, Pecorino, salt, and pepper.

With an immersion blender (stick blender), process the ingredients until just pureed or to desired consistency. To finish, drizzle with additional grated Pecorino, a drizzle of olive oil, and chives.

Serves 4-6

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