

Cauliflower Toasts

RECIPE LIGHTLY ADAPTED FROM THE BAREFOOT CONTESSA



Ingredients

2 pounds SWP Cauliflower (thawed)
4 T olive oil
1/4 t crushed red pepper flakes
12 oz. mascarpone cheese, at room temperature
6 oz. Gruyere cheese, grated
4 oz. thinly sliced prosciutto, julienned
1/4 t ground nutmeg
6 large slices country-style bread
Paprika (optional)
Salt and black pepper

Directions

1. Preheat the oven to 400 degrees.
2. Turn the cauliflower upside down on a cutting board. Cut off and discard most but not all the stems, then cut the florets into small, 1/2-inch clusters. Place the florets on a sheet pan, toss them with the olive oil, red pepper flakes, 1 teaspoon salt, and 1/2 teaspoon black pepper, and spread them out in a single layer. Roast for 20-25 minutes, tossing at least once, until the florets are tender and randomly browned. Set aside to cool for 10 minutes.
3. Set the oven to broil and arrange a rack 6 inches below the heat.
4. Transfer the florets to a large mixing bowl and add the mascarpone, stirring to coat the florets evenly. Stir in the Gruyere, prosciutto, nutmeg, 1 teaspoon salt, and 1/2 teaspoon black pepper.
5. Toast the bread in a toaster until lightly browned, and place in a single layer on a sheet pan lined with foil. Mound the cauliflower mixture evenly on each toast and dust with paprika (if using). Broil the toasts for 2-4 minutes, until browned and bubbling. (Watch them carefully!) Sprinkle with parmesan cheese and serve.