

Seasonal Eating



Curry Scented Roasted Cauliflower

- 2 small heads cauliflower, cored and cut into medium florets
- 6 tablespoons clarified butter (melt butter and skim off solids from top)
- 1 teaspoon kosher salt
- 2 teaspoons curry powder
- 1/4 -1/2 teaspoon cayenne pepper
- 1/2 teaspoon garam masala

Place the cauliflower in a large mixing bowl. In a small mixing bowl, combine the butter, salt, curry powder, cayenne and garam masala. Blend well and pour over cauliflower. Toss until the cauliflower is thoroughly coated. Transfer the cauliflower to a large baking sheet and roast at 400 degrees until it is caramelized around the edges and crisp-tender, about 18-20 minutes. Stir once, midway through cooking. Serve hot.