

RICOTTA & CAULIFLOWER TOAST WITH HAZELNUT ROMESCO SAUCE

INGREDIENTS

Hazelnut Romesco Sauce:

- 8 oz roasted red peppers from an oil-packed jar, drained
- 1/2 cup roasted hazelnuts
- 1/3 cup canned tomato puree
- 1/4 cup flat-leaf parsley leaves, chopped and packed
- 2 large garlic cloves, peeled
- 1½ tablespoons red wine vinegar or sherry vinegar
- 1 teaspoon smoked paprika
- 1/4 teaspoon kosher salt
- Pinch pepper
- Pinch cayenne pepper
- 1/4 cup extra virgin olive oil

Toast with Cauliflower and Ricotta:

- 1 medium head cauliflower, cut into 1-inch florets
- 1-2 tablespoons extra virgin olive oil
- 1/4 teaspoon each salt and pepper
- 6-8 slices of crusty bread, toasted
- 12 ounces fresh whole-milk ricotta
- 1/4 cup toasted hazelnuts, coarsely chopped
- Flaky salt, for serving

METHOD

1. Preheat oven to 400°F.
2. Prepare the hazelnut romesco sauce. First, rub all the toasted hazelnuts in a cloth to remove as much of their skins as possible. Add all the ingredients except for the olive oil to a blender or food processor and puree until smooth. With the blender running, slowly drizzle in the olive oil. Taste and adjust salt, pepper, and cayenne to your preference. Chill until ready to serve. Keep leftovers in a jar in the fridge for a week or freeze for up to two months.
3. On a parchment-lined baking sheet, toss the cauliflower with a tablespoon of olive oil and the salt and pepper, massaging the oil into the florets. Add more oil as needed.
4. Bake on the bottom rack until tender and beginning to turn golden brown, tossing halfway through, for about 25 minutes.
5. To serve, spread a thick layer of romesco on a slice of toast. Top with about a tablespoon of fresh ricotta. Top with roasted cauliflower, chopped hazelnuts, and pinches of flaky salt.