

Roasted Cauliflower Tomato Gratin

paired with Davis Estates Merlot

INGREDIENTS:

SERVES: 4-6

Roasted Cauliflower Tomato Gratin

2 medium-size heads of cauliflower
Salt and freshly ground pepper to taste
6 tablespoons extra virgin olive oil
1 large red onion, cut in quarters lengthwise, then sliced thin across the grain
4 garlic cloves, minced

2 teaspoon fresh thyme leaves
2 (14 8/10-ounce) can chopped tomatoes in juice
¼ teaspoon cinnamon
1 teaspoon coriander seeds, lightly toasted and coarsely ground
5 ounces soft goat cheese (about 1/2 cup plus 2 tablespoons)

METHOD:

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- Preheat oven to 350°F. Line a baking sheet with parchment.
- Cut the cauliflower into 1/3 inch thick slices. Toss with 2 tablespoons of the olive oil, salt, and pepper.
- Place on baking sheet in an even layer. Roast for 15 to 20 minutes, stirring and flipping over the big slices after 10 minutes, until the slices are tender and nicely browned.
- Remove from oven and cut large slices into smaller pieces. You should have about 4 cups. Transfer to a large bowl.
- Oil a 1-1/2 to 2-quart baking dish.
- Heat remaining oil over medium heat in a medium-size skillet and add onions. Cook, stirring until tender, about 5 minutes.
- Add a pinch of salt, the garlic and thyme and continue to cook, stirring until garlic is fragrant, about 30 seconds to a minute.
- Add tomatoes, cinnamon, ground coriander seeds, and salt and pepper to taste and bring to a simmer.
- Cook, stirring often, over medium-low heat, for 10 to 15 minutes, until the tomatoes have cooked down and the sauce is fragrant. Taste and adjust seasoning.
- To the bowl with the cauliflower, add the tomato mixture and stir everything together. Scrape into prepared baking dish the stir in the goat cheese.
- Bake 30 minutes, until top is beginning to brown in spots.
- Remove from oven and allow to sit for 5 to 10 minutes before serving.

To Finish

Whether served alongside your favorite entrée or enjoyed as a light meal, this roasted cauliflower gratin is comfort in every bite. Pair it with a glass of Davis Estates Merlot for the perfect finishing touch.