

# Nori and Porcini Roasted Cauliflower with Red Wine Mornay Sauce paired with Davis Estates Zephyr

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## INGREDIENTS:

### Nori and Porcini Rub

4 tablespoons Porcini Powder  
2 tablespoons Nori powder  
2 teaspoons instant coffee  
1 tablespoon Garam Masala  
½ teaspoon chili crunch  
1/8 teaspoon cayenne pepper  
2 teaspoons agave nectar  
Few drops liquid smoke  
¼ cup Olive oil

SERVES: 4-6

### Roasted Cauliflower

1 large head of cauliflower, leaves removed and cut in half

### Red Wine Mornay Sauce

1 ½ cups red wine, reduced to a syrup  
1 ½ tablespoons unsalted butter  
1 ½ tablespoons all-purpose flour  
1 cup whole milk  
Kosher salt  
Freshly grated nutmeg, to taste  
2 ounces finely grated Gruyère cheese

## METHOD:

### Nori and Porcini Rub

- In a medium bowl combine all the above and mix well. If paste seems to thick add more oil, it needs to be applied using a pastry brush, so thicker than pancake batter.

### Roasted Cauliflower

- Preheat oven to 350°F.
- Fill a large pot with water and add enough salt so it tastes like the ocean. Bring to a rolling boil.
- Place first half of cauliflower in boiling water. Blanch for 2 ½ minutes, remove and set aside. Bring water back to a rolling boil and blanch other half of cauliflower for 2 ½ minutes.
- Allow to cool to room temperature.
- Using a pastry brush, brush on a thick layer of the rub, only on the floret side leaving the stems white.
- Place cauliflower in oven and bake for 25 to 30 minutes. Cut off florets to desired size.

### Red Wine Mornay Sauce

- In a small saucepan, melt butter over medium-high heat. Add flour and whisk to form a paste.
- Continue to cook, stirring, about 1 minute. Whisking constantly, add milk in a steady stream. Sauce will initially become very thick, then get very thin once all the milk is added.
- Heat, stirring, until sauce comes to a simmer and begins to thicken slightly.
- Reduce heat to low and cook, stirring, until sauce is thick enough to coat the back of a wooden spoon, about 3 minutes.
- Add red wine syrup and Season with salt and nutmeg to taste.

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- Working in 2 or 3 additions, whisk in cheese, incorporating each addition just as the one before it is on the verge of fully melting; make sure to keep the heat low after the cheese goes in, as too much heat can cause the sauce to break.
- Remove from heat.

**To Finish**

On a warm plate, spread a generous amount of Red Wine Mornay Sauce. Place the Nori and Porcini Roasted Cauliflower on top. Serve immediately with a glass of Zephyr.