

Roasted Cauliflower with Whipped Goat Cheese

Ingredients

2 1/2 c White Wine
1/3 c Olive Oil (plus 2
tablespoons)
1/4 c Kosher Salt
3 T Lemon Juice
2 T Unsalted Butter
1 T Red Pepper Flakes
1 T Sugar
1 Bay Leaf
1 Cauliflower (leaves removed)
4 oz Goat Cheese
3 oz Cream Cheese
3 oz Feta Cheese
1/3 c Heavy Cream

Instructions

- 1.Preheat oven to 475°. Bring wine, 1/3 cup oil, 1/4 cup kosher salt, juice, butter, red pepper flakes, sugar, bay leaf, and 8 cups water to a boil in a large pot. Add cauliflower, reduce heat, and simmer, turning occasionally, until a knife easily inserts into center, 15-20 minutes.
- 2.Using 2 slotted spoons or a mesh spider, transfer cauliflower to a rimmed baking sheet, draining well. Roast, rotating sheet halfway through, until brown all over, 30-40 minutes.
- 3.While cauliflower is roasting, blend goat cheese, cream cheese, feta, cream, and 2 tablespoons oil in a food processor until smooth; season with sea salt. Transfer whipped goat cheese to a serving bowl and drizzle with oil.
- 4.Transfer cauliflower to a plate. Drizzle with

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oil; sprinkle with sea salt. Serve with whipped goat cheese.