

Cauliflower Puree with Truffle Gremolata

2 cauliflower, trimmed and cut into 1" pieces
1 yellow onion, sliced
2 garlic cloves, crushed
1 Q heavy cream
1/4 c. mascarpone cheese
1 oz extra virgin olive oil
3 thyme sprigs
2 bay leaves
sea salt and pepper to taste

Sweat onion and garlic until tender, no color. Add cream and bring to a slow simmer. Add herbs and cauliflower, season to taste with sea salt and pepper.

Cook cauliflower until very tender. Drain cream and reserve for another use (soup). Puree warm cauliflower in food processor until smooth. Add mascarpone cheese and season to taste if necessary.

Gremolata

6 ea breadslices, trim crusts; place in oven overnight to dry
1 lemon, zest only
1 shallot, minced
1 garlic clove, minced
1 bunch of parsley, leaves only finely chopped
White truffle oil to taste (widely available at gourmet shops)

Place dry bread in food processor and pulse to rice size pieces. Add all other ingredients. Sprinkle over cauliflower puree and serve.

EXECUTIVE CHEF joseph gillard

NAPA VALLEY GRILLE westwood, ca

