

Romanesco with Olives, Capers and Green Onions

1 large or 2 medium heads romanesco or cauliflower

3/4 cup brine-cured green olives, pitted

2 tablespoons capers

4 tablespoons fresh celery leaves

Grated zest of 1 lemon

1/3 cup extra-virgin olive oil

1/4 teaspoon red pepper flakes

sea salt

1 tablespoon lemon juice

4 large cloves garlic, peeled

green onions, sliced thin to taste

Method: Cut the romanesco into small florets and soak in ice water to cover for 20 minutes. Meanwhile, chop together the olives, capers, 3 tablespoons of the celery leaves, and the lemon zest. In a small pot, heat the oil and red pepper flakes over medium-low heat until hot. Remove from the heat and stir in the olive mixture, 1/2 teaspoon salt, and the lemon juice. Set aside. Bring a large pot of salted water to a boil. Drain the romanesco, drop it into the boiling water with the garlic cloves, and cook the florets until just tender, 3 to 5 minutes. Drain well. Chop the cooked garlic with the remaining 1 tablespoon celery leaves, place in a large bowl, add the florets and olive-caper dressing, and toss well. Taste and adjust with salt, red pepper flakes, and lemon juice. Garnish with green onions.