



### **Golden Cauliflower Pasta Gratin**

- 1 (1 lb) whole head golden yellow cauliflower
- 4 Tablespoons Bertolli Extra Virgin Olive Oil
- 2 garlic cloves, minced
- 1/4 cup pine nuts
- 1 dried red hot chili pepper, halved
- 3 to 4 cups water or as needed
- 1 teaspoon salt or to taste, divided
- 1/2 cup golden raisins
- 1 teaspoon anchovy paste
- 1/3 cup chopped red onion
- 1/4 cup chopped roasted red peppers
- 1/2 cup chopped zucchini
- 2 Tablespoons Bertolli Extra Virgin Olive Oil
- 2 Tablespoons Bertolli Pinot Grigio White Wine Vinegar
- 1/8 teaspoon (each) salt; black pepper or to taste
- 6 ounces orecchiette pasta
- 1/3 cup shredded Parmigiano Reggiano cheese
- 2-1/4 ounces provolone smoke flavored cheese, fine chopped

2 cups fresh baby arugula,  
4 ounce Burrata cheese ball  
1/2 cup crushed garlic flavored croutons

Clean cauliflower; cut into florets. Set aside about 1 lb. cauliflower florets.

Place olive oil in 4-1/2 quart pot; add garlic and pine nuts; sauté about 1 minute; stir in cauliflower; toss with oil. Add chili pepper, 3 cups water to cover cauliflower, salt, raisins, and anchovy paste. Cook until boiling; reduce heat to low; cover; cook for 8 to 10 minutes or until cauliflower is tender.

Meanwhile in a small bowl, combine red onions, red peppers, zucchini, olive oil, and vinegar. Season to taste with salt and black pepper; set marinating mixture aside.

With a spider spoon, remove tender cauliflower to food processor; cool until warm. Remove about 1 cup cauliflower; cut into smaller pieces; stir into marinating mixture to coat. Lightly process remaining cauliflower in food processor into large coarse pieces. Set aside.

Add pasta to cauliflower liquid; add 1 cup water to cover pasta if needed. Bring to a boil; cook for about 12 to 15 minutes or until al dente. Remove; discard chili pepper. Stir in shredded Parmigiano cheese, provolone cheese pieces and reserved cauliflower pieces. Stir to form a creamy sauce for the pasta and cauliflower.

To serve: Spoon saucy pasta and cauliflower into 12 to 14 inch round casserole dish, place more around the edges of the dish. Place arugula leaves in the center; top with Burrata cheese ball; sprinkle garlic flavored crushed croutons over casserole. With a slotted spoon, place the marinated vegetables around the edge of serving dish. With a sharp knife, slice top of Burrata cheese carefully into 4 parts; place a piece of marinated cauliflower in the center of the cheese ball. Serve dish warm or at room temperature. Can be served as a side dish or vegetarian entrée  
Serves: about 4 to 6

**About the Recipe:** Saucy cheese flavored cauliflower is mixed with tiny ear shaped cooked pasta, flavored with all those wonderful Italian favorites- olive oil, pine nuts, raisins, and a touch of anchovy. The golden color and flavors are accented with creamy fresh burrata cheese and surprising quick marinated veggies that border the serving dish. You probably would never guess that this dish came from a classic Italian Cauliflower Pasta Gratin.