



Cauliflower Pasta Gratin

Italy

- 1/3 cup raisins
- 1 whole yellow gold cauliflower
- 4 Tablespoons olive oil
- 1 red hot chili pepper, seedless, chopped
- 2 garlic cloves, minced
- 2 anchovy fillets, chopped
- 1/4 cup pine nuts
- 1/2 Tablespoon salt, divided to taste
- Water as needed (about 4 cups)
- 1 (8 oz.) container onion flavored cream cheese
- 1 (12 oz.) box orecchiette pasta
- .021 oz. saffron
- 1/2 cup shredded Parmigiano Reggiano cheese
- 3-1/2 ounces provolone cheese or smoked cheese, fine chopped
- 1/2 cup dry bread crumbs
- Olive oil spray as desired
- Serve with: 3 medium tomatoes, chopped; 1 zucchini, chopped. lemon juice as desired;
- Arugula leaves as desired; 4 ounces Burrata cheese

Soak the raisins in lukewarm water to soften.
Clean cauliflower; cut into florets.

Place olive oil in large pan; slightly brown chili pepper, crushed garlic and chopped anchovy fillets. Cook until anchovy begins to melt; add drained raisins, pine nuts, and cauliflower. Mix ingredients, add salt and cover with water; cook bringing to boil; reduce heat, cover; cook for about 10 minutes or until tender; stir; cook uncovered for 5 minutes. Remove cauliflower from water; set cauliflower aside. Add cream cheese to water; cook stirring to melt until smooth and thickened.

Meanwhile cook pasta covered with boiling salt water; add saffron; cook about 12 minutes or until al dente. Drain off water. Add cauliflower and hot cream sauce to pasta. Stir in parmesan and smoked cheeses.

Spoon into lightly greased 13x9-inch baking dish; sprinkle with breadcrumbs; spray with olive oil to coat. Broil for several minutes until golden brown. Serve warm.
To add a special touch: Combine chopped tomatoes and zucchini with lemon juice to taste; spoon around the edge of platter. Place arugula leaves in center, top with a fresh burrata cheese ball.

Yield: serves 6 to 8

About the Recipe: The pasta is flavored with golden cauliflower, a touch of anchovies, garlic, and chili pepper. Pine nuts and raisins add a sweet touch. The golden cauliflower combines with little ears of pasta that scoop up the creamy triple cheese flavored sauce. It's topped with a light crunch of browned bread crumbs. For an extra special touch: garnish with combined lemon dressed tomatoes and zucchini around the edge of serving platter; place arugula leaves in center; top with fresh burrata cheese ball.

About the Country: Italy makes good use of the bioclimatic conditions of the territory with techniques and equipment that combine quality, efficiency, excellence and safety. It's not just know how but knowing how to make a difference, transforming work into a creative process and tools into expressive and aesthetic instruments. It captures the very essence of food traditions in a shared heritage of identify. It is recognized by UNESCO as an intangible Cultural Heritage of Humanity.