



Roasted Italian Romanesco Cauliflower

5 cups Italian Romanesco Cauliflower (or substitute white cauliflower if Romanesco isn't available)

2 Tablespoons Extra Virgin Olive Oil

2 Tablespoons Lemon Fused Olive Oil

Zest of one lemon

8 medium cloves garlic

Lime Sea Salt and pepper to taste

Serrano Honey Vinegar

Cut Romanesco into 2 or 3 inch pieces, combine well with remaining ingredients. Roast in two cast-iron skillets at 400 degrees for 20 minutes, turning once or twice. Finish with a splash of Serrano Honey Vinegar.

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