



CAULIFLOWER DENGAKU

30 MINUTES

4 SERVINGS

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his recipe—inspired by a dish at Fujisaki, a Japanese restaurant along the Sydney waterfront—coats chunks of cauliflower with dengaku, a thick, miso-based glaze that is sweet and savory. We roast the cauliflower before tossing the richly browned florets with miso blended with vinegar and ginger, then top it with toasted pistachios, scallions and cilantro. The result is fresh, warm and rich.

Don't forget to heat the baking sheet while preparing the cauliflower. A heated baking sheet—along with allowing the cauliflower to roast without stirring—ensure flavor-building caramelization.

INGREDIENTS

2	- POUND HEAD CAULIFLOWER, TRIMMED, CORED AND CUT INTO 1½- TO 2-INCH FLORETS
3	TABLESPOONS PEANUT OIL
	GROUND WHITE PEPPER
$\frac{1}{3}$	CUP RED OR WHITE MISO
4	TEASPOONS UNSEASONED RICE VINEGAR
2	TEASPOONS SAKE
1	TEASPOON HONEY
1	TEASPOON FINELY GRATED FRESH GINGER
$\frac{1}{4}$	CUP SHELLLED ROASTED PISTACHIOS, CHOPPED
1	BUNCH SCALLIONS, THINLY SLICED
$\frac{1}{4}$	CUP CHOPPED FRESH CILANTRO

DIRECTIONS

01	Heat the oven to 500°F with a rack in the lowest position. Line a rimmed baking sheet with foil and place the baking sheet in the oven.
02	Place the cauliflower in a large bowl. Add the oil and $\frac{1}{4}$ teaspoon pepper, then toss to coat. When the oven is at temperature, quickly remove the baking sheet and distribute the cauliflower in an even layer; reserve the bowl. Roast until the cauliflower is just tender and browned in spots, 15 to 18 minutes; do not stir.
03	Meanwhile, in the reserved bowl, whisk together the miso, vinegar, sake, honey, ginger and 2 tablespoons water. As soon as the cauliflower is done, transfer to the bowl with the miso mixture and gently toss. Carefully stir in the pistachios, scallions and cilantro. Transfer to a serving platter.