



BERBERE CAULIFLOWER

From the Kitchen of: Echelon Kitchen & Bar

Preparation Time: 30 minutes | **Cook Time:** 30 minutes | **Yield:** 10 small plates

Common Allergens: Tree Nuts, Sesame

"Charring cauliflower is an incredible way of bringing out sweet, nutty, and earthy notes in the vegetable. At Echelon Kitchen and Bar, we dress our cauliflower in a smokey-spicy Ethiopian herb and chili mix called berbere. Spicy, nutty, fatty, acidic, and herbaceous flavors are all balanced in this vegan dish that has a myriad of textural contrasts," says Joseph VanWagner, Executive Chef at Echelon Kitchen & Bar in downtown Ann Arbor.

"This dish is one of many on our menu that celebrates local flavors with locally produced ingredients. All of the produce in this dish is purchased at Argus Farm Stop; the catalyst for many of our menu items. In the restaurant, we make every single component, including the 'store bought' ones for this recipe, with Michigan-produced ingredients," he adds.

Chef Joseph learned this dish while pouring through cookbooks focused on the Maghreb, North, and East Africa. He says "the spice is rich with traditions of culinary influence from all over the world."



INGREDIENTS:

FOR THE CAULIFLOWER:

- 1 large head of cauliflower
- 2 Tablespoons neutral oil such as canola
- 1 1/2 Tablespoons salt
- 1 teaspoon berbere spice, store-bought
- 3/4 cup slivered almonds, toasted
- 1/2 cup golden raisins
- Juice from 1/2 of a lemon

FOR THE PURÉE:

- 3/4 cup almonds
- 1 head of cauliflower
- 2 cups almond milk
- 2 Tablespoons tahini
- 2 Tablespoons sugar
- 1 Tablespoon olive oil
- 2 teaspoons salt

FOR THE TOPPING:

- 1/2 cup giardiniera, store-bought
- 1/4 cup cilantro, chopped
- kosher salt, to taste

"Echelon Kitchen and Bar is a wood-fired, vegetable-forward restaurant in the heart of Ann Arbor, Michigan. Designed to be a love letter to the incredible agricultural landscape of Michigan, we source the majority of our food, wine, and even plateware from local artisans. We see Echelon kitchen and Bar as our opportunity to become better chefs, hospitality professionals, and stewards to our community," shares Joseph.



INSTRUCTIONS:

PREPARE THE CAULIFLOWER:

- Heat the oven to 375° F.
- Cut the cauliflower into bite-sized pieces and toss it in the neutral oil, salt, and berbere spice.
- Spread the cauliflower out in one even layer on a baking sheet, being sure to include all of the oil and berbere.
- Roast the cauliflower until it begins to caramelize to a dark golden-brown color; roughly 12 minutes. If the cauliflower isn't reaching the desired caramelization, give it a few minutes longer until the edges are crispy and slightly charred.
- Remove the cauliflower from the oven and toss it with the toasted slivered almonds and golden raisins.

MAKE THE CAULIFLOWER PURÉE:

- Heat the oven to 375° F.
- Toast the almonds on a baking sheet in the oven until dark golden brown; roughly 6 minutes.
- Put the toasted almonds and the remaining ingredients into a sauce pot and cook over low heat until the cauliflower is completely soft (you should be able to mash it with a spoon).
- Add the cauliflower mixture to a high-powered food blender or food processor and process until it becomes a very smooth purée.

ASSEMBLE:

- Spread a thin layer of cauliflower purée at the bottom of each serving vessel or a platter. A standard salad bowl works well for this recipe.
- Working in small batches, place the roasted cauliflower, almond, and raisin mixture in the center of the purée, building a high pile of the roasted vegetables.
- Top the cauliflower with a small spoon ($\frac{3}{4}$ Tablespoon) of the chopped giardiniera and garnish with a few whole cilantro leaves and a pinch of kosher salt.

NO SCRAP LEFT BEHIND:

Fight food waste by using every part of the vegetable.

For this dish, Chef Joseph suggests using the cauliflower stems in the purée, while florets can be used for roasting! Even the giardiniera brine can be used to season the roasted vegetables before serving.