
Cauliflower Tapenade

Tarla Fallgatter, cooking instructor, chef, 2017



Cauliflower Tapenade on Toasted Olive Bread

Servings: 12

1. Preheat oven to 400°F. On a rimmed baking sheet toss the cauliflower with 2 T of EVOO and the spice rub. Bake until golden brown on some of the edges, about 15 minutes. Turn the florets once during the baking time. Remove and let cool.
2. In a food processor, combine oil, olives, green onions, and lemon juice; blend until mostly smooth. Add cauliflower and about 1/2 teaspoon salt plus pepper to taste; blend until smooth, stopping and scraping down the sides at least once. Taste for seasonings. Refrigerate until cool. Makes 2 cups.
3. Toast the olive bread or baguette slices, spread each piece with the tapenade and sprinkle lightly with smoked paprika.

3 cups cauliflower, cut into 1" florets
2 teaspoon blackened seasoning, or other spice rub
2 tablespoons EVOO
1 cup Mediterranean olives, mixed, pitted
2 green onions, sliced
2 tablespoons fresh lemon juice
1/2 cup EVOO, or more if needed
Salt and freshly ground black pepper to taste
Smoked paprika for sprinkling on top
Olive bread or Baguette slices, for serving
Yield: 2 cups

Per Serving (excluding unknown items): 126 Calories; 14g Fat (89.4% calories from fat); 1g Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 45mg Sodium. Exchanges: 1/2 Vegetable; 0 Fruit; 2 1/2 Fat.

Carolyn T's Blog: tastingspoons.com