

MANNA'S CAULIFLOWER STEAK WITH OLIVE RELISH AND ROASTED RED PEPPER SAUCE

2 small heads of cauliflower
1 ½ cup country olives, finely chopped
¾ cup sundried tomato, thinly sliced
¾ cup olive oil
1/3 cup chopped parsley
1 tablespoon lemon juice
9 garlic cloves
½ can roasted red peppers
¼ cup diced onions
1/3 cup Pernod or anise liquor
½ cup crumbled Feta cheese
Fresh fennel fronds for garnish

To Make Red Pepper Puree: In skillet, saute roasted peppers with garlic, until garlic is lightly browned, about 12 minutes. Transfer garlic, red pepper, and ¼ cup of olive oil to blender. Puree until smooth. Season with salt and pepper. Reserve for later.

To Prepare Cauliflower “Steaks”: Slice cauliflower into large “steaks” about an inch thick. (Some florets will break loose; reserve these in a mixing bowl to use in making olive relish.) Cook cauliflower steak on plancha grill with plenty of oil. Cook until golden brown and slightly tender. Season with salt and pepper.

To Make Olive Relish: Add to bowl with florets, olives, sun-dried tomato, 1 tablespoon of olive oil, parsley and lemon juice. Season with salt and pepper. Lightly toss.

To Prepare Sauce: In medium-sized skillet, sauté about ¼ cup of diced onion, deglaze with Pernod or another anise liquor and add red pepper puree and mix together.

To Serve: Pour sauce (about 1 tablespoon per serving) on plate, top with cauliflower steak and add olive relish (about 1/3 cup per serving), sprinkle with Feta cheese (about 1 tablespoon) and garnish with fresh fennel. Serves 6 to 8.