



CAULIFLOWER PASTA BAKE

INGREDIENTS

- ½ cup Kitchen76 olive oil
- 2 whole garlic cloves lightly bruised
- Pinch of dried chili pepper
- 1 cauliflower head, florets cut in half, larger pieces cut into quarters
- 500g short tubed artisanal pasta
- 1 cup mild provolone cheese, small cubes
- 2 pads of butter (separated)
- 2 tbsp of breadcrumbs (for baking tray)
- 1/3 cup of breadcrumbs for topping
- 1 tbsp of grated Parmigiano Reggiano
- Extra virgin olive oil

DIRECTIONS

- Add to a pasta pot the olive oil, garlic and chili pepper. Place on stove on low heat to allow the garlic and chili to infuse the olive oil, about 5 to 7 minutes. Be careful not to burn or brown the garlic as that will change the flavour of the olive oil.
 - Once olive oil is nice and fragrant, remove the garlic cloves and add the cut up cauliflower into small florets. Add 6 cups of water with ½ tbsp of salt and bring to a boil. Leave to boil for 15 minutes or until cauliflower is tender and can break apart with a fork.
- With a potato masher, gently break apart the florets and add the pasta to the pot. If needed, add a bit of water so that the pasta is just covered with the water.
 - While pasta is cooking, stir occasionally and be sure to tuck the pasta under the liquid. If you find the water is evaporating too quickly, add a bit more as it cooks. Pasta cooking time should be 1 minute less than noted on packaging.
- While pasta is cooking, rub the butter on the bottom of a baking pan and cover the pan with the 2 tbsp of breadcrumbs, sifting it until it covers the bottom and sides.
 - Cook pasta until it is al dente and according to package instructions.
- Once pasta is done, pour the whole mixture into the baking pan that has been lined with butter and breadcrumbs. Evenly spread the cubed provolone over the mixture and tuck the cubes within the pasta, then sprinkle the top with the breadcrumbs, grated Parmigiano, and finish off with small bits of butter spread around over top of pasta bake.
- Bake in a 375 degree oven for 40 minutes or until bubbling and browned on top.
Enjoy with a chilled glass of Sauvignon Blanc!

WINE PAIRING

Cauliflower is a challenging ingredient for wine pairing, but in this case the baking, as well as the addition of the cheese and the spices, will create a more subtle combination of flavours. This will combine very well with the balanced Sauvignon Blanc, which brings lovely citrus and apple/pear fruitiness, as well as hints of ginger and sweet spices to complement the dish.

TWO SISTERS