

Buttered Cauliflower Crumble with Panzanella



Serves 4

Prep 23 mins

Cooking 30 mins

Easy

Ingredients

Buttered cauliflower crumble

1 large cauliflower
25g butter
50g breadcrumbs
2 tbsp olive oil
3 cocktail gherkins, finely chopped
3 tbsp tarragon
100g crème fraîche
4 tbsp grated Parmesan
salt & pepper

Panzanella

3 red peppers, cored, deseeded & quartered
375g ripe plum tomatoes
6 tbsp extra virgin olive oil
3 tbsp wine vinegar
125g stale ciabatta bread
50g pitted black olives(optional)
small handful basil leaves, shredded
salt & pepper

1. **Panzanella:** Place the peppers, skin side up, on a foil-lined grill rack. Grill under a preheated moderate grill for 10 mins until the skins are blackened.
2. Meanwhile, skin the tomatoes plunging them into boiling water and peeling them. Quarter the tomatoes and scoop out the pulp & put it in a sieve over a bowl to catch the juices. Set the tomato quarters aside. Press the pulp with the back of a spoon to extract all the juice. Beat the oil, vinegar and seasoning into the tomato juice.
3. When cool, peel the skins from the peppers & discard. Roughly slice the peppers & place in a bowl with the tomatoes. Break the bread into small chunks & add to the bowl with the olives and basil. Add the dressing & toss the ingredients together before serving.
4. **Buttered cauliflower:** cut the cauliflower into large florets & blanch in boiling water for 5 mins. Drain thoroughly.
5. Melt half the butter in a large frying pan. Add the breadcrumbs and fry for two minutes until golden. Drain and set aside.
6. Melt the remaining butter in the pan with the oil. Add the cauliflower florets and fry gently for about 5 mins until golden. Add the gherkins, tarragon and crème fraîche, season and stir over moderate heat for 1 min.
7. Turn into a shallow flameproof dish and sprinkle with the fried breadcrumbs and Parmesan. Cook under a preheated moderate grill or hot oven until the crumbs are dark golden brown.