

1 MEDIUM-SIZED CAULIFLOWER  
2 TSP. OLIVE OIL  
SALT

Bring a pot of very salty water to a rolling boil. Boil the entire cauliflower for about 7 minutes. It's ready when you're able to pierce it with a fork, but is still a little firm. Take out of water and place on a baking tray. Let chill. Preheat the oven to 480F. Once chilled, rub the cauliflower thoroughly with olive oil and sprinkle with salt. Roast in the oven until beautifully golden brown. To serve, drizzle with additional olive oil and a pinch of salt. Be sure to enjoy the leaves.

NORTH MIZNON'S  
WHOLE ROASTED CAULIFLOWER  
ILLUSTRATED BY LULU LIN

