

Here is an interesting way to dress up cauliflower with an unusual combination of ingredients and flavors. Feel free to use one of the green cauliflowers such as broccoli Romanesco or broccoflower.

### Warm Cauliflower Salad

1 medium cauliflower  
2 Tbs (30 ml) pine nuts (pignoli)  
1/4 cup (60 ml) golden raisins (sultanas)  
1/4 cup (60 ml) raspberry or red wine vinegar  
1/4 cup (60 ml) diced red onion  
2 Tbs (30 ml) extra-virgin olive oil  
1 Tbs (15 ml) capers  
1/2 tsp (2 ml) crushed green peppercorns  
Salt to taste  
1/2 tsp (2 ml) cornstarch (cornflour) mixed with  
2 Tbs (30 ml) water

Trim the leaves from the cauliflower and cut a large conical plug from the stem to hollow it out. Bring about 1 inch (2 cm) of salted water to a boil in a saucepan and boil the cauliflower, tightly covered, until tender, 8 to 10 minutes. Meanwhile, toast the pine nuts in a small skillet over moderate heat until golden brown. Set aside and add the raisins, vinegar, onion, olive oil, capers, peppercorns, and salt to the same skillet. Simmer covered over low heat for 5 minutes. Add the cornstarch mixture and stir until the sauce thickens. Cut the cauliflower into wedges and spoon the sauce over them. Serves warm. Serves 4 to 6.