
CARAMELISED CAULIFLOWER ^{AND} SMOKED SALMON CROSTINI

Caramelised ... how? If you cook cauliflower for long enough in a little oil, its natural sugars will concentrate and become more pronounced, a.k.a. caramelize. Cauli cooked this way develops a sweet nuttiness that's quite intense and is the perfect foil for salty smoked salmon. It also works with prosciutto, which you could try here instead. Just skip the crème fraîche in that case, and garnish with basil leaves.

Makes about 40 crostini

1 day-old baguette
Olive oil, for brushing
250 g (9 oz) smoked salmon
Crème fraîche and dill sprigs, to garnish

CARAMELISED CAULIFLOWER

800 g (1 lb 12 oz/about 1 small) cauliflower, trimmed and cut into 1 cm (½ inch) pieces
60 ml (2 fl oz/¼ cup) extra virgin olive oil
2 tablespoons whole-egg mayonnaise

Preheat the oven to 180°C (350°F). Place the cauliflower in a baking dish in a single layer, drizzle with the olive oil and toss to coat well.

Bake for 40 minutes or until deep golden and very tender. Cool to room temperature, then transfer to a food processor with the mayonnaise. Process until the mixture is smooth, then season to taste with salt and pepper.

Cut the baguette into 1 cm (½ inch) thick slices and place on a baking tray in a single layer. Brush lightly with olive oil, then bake for about 15 minutes or until golden and crisp. Cool.

Spread the crostini thickly with the cauliflower mixture. Tear the salmon into small pieces and divide among the crostini. Spoon a little crème fraîche on to each, then top with a piece of dill. Serve immediately.

Cauliflower is King by Leanne Kitchen (Murdoch Books, £12.99). Photography by Leanne Kitchen.