



Cauliflower with Mustard-Lemon Butter

adapted from Fairchild, Barbara: "The Bon Appétit Fast Easy Fresh Cookbook." John Wiley & Sons, Inc, Hoboken, New Jersey, 2008.

1	small head cauliflower, about 800 g (1¾ lb)
5 mL (1 tsp)	coarse kosher salt
90 mL (6 tbsp)	butter
30 mL (2 tbsp)	whole grain Dijon mustard
30 mL (2 tbsp)	fresh lemon juice
7 mL (1½ tsp)	finely grated lemon peel
15 mL (1 tbsp)	chopped fresh parsley

Preheat oven to 200°C (400°F). Butter rimmed baking sheet. Cut cauliflower in half, then cut crosswise into 6 mm (¼ inch) slices. Arrange slices in single layer on prepared baking sheet; sprinkle with coarse salt. Roast until cauliflower is slightly softened, about 15 minutes.

Meanwhile, melt butter in small saucepan over medium heat. Whisk in mustard, lemon juice, and lemon peel.

Spoon mustard-lemon butter evenly over cauliflower and roast until crisp-tender, about 10 minutes longer.

This can be made 2 hours ahead. Let stand at room temperature. If desired, rewarm in 180°C (350°F) oven until heated through, about 10 minutes.

Transfer cauliflower to platter. Sprinkle with parsley and serve warm or at room temperature.

6 servings