



TOTAL TIME

1 hour, 35 minutes (Not including freeze time)

PREP TIME

18 minutes

FREEZE TIME

10 minutes

COOK TIME

1 hour, 17 minutes

SERVES

2 - 4

COOKING LEVEL

Medium



RECIPE | TOMATOES

SMOKY ROMESCO SAUCE OVER CAULIFLOWER CROQUETTES

Recipe created by Trish Gill, The Chef Next Door

INGREDIENTS (SMOKY ROMESCO SAUCE)

½ cup olive oil
20 Pure Flavor® Marzanito Mini San Marzano Tomatoes
2 Pure Flavor® Aurora Sweets Long Sweet Peppers
6 cloves garlic
1 red onion
3 guajillo chilis
¼ cup hazelnuts
2 oz white bread
2 tbsp sherry vinegar
2 tsp smoked paprika
1 tbsp salt

INGREDIENTS (CAULIFLOWER CROQUETTES)

¼ cauliflower head, roughly chopped
2 tbsp olive oil
2 tbsp flour
¼ cup 2% milk
1 cup sharp white cheddar cheese, grated
1 tbsp hazelnuts, roughly chopped
1 egg, lightly beaten

DIRECTIONS

SMOKY ROMESCO SAUCE:

1. Toast all ingredients, purée together, set aside.

CAULIFLOWER CROQUETTES:

1. Heat oven to 400°F. Place cauliflower on baking sheet and bake for 15-20 minutes. Set aside to cool.
2. Heat oil in large frying pan over medium heat and stir in flour. Whisk mixture for 5 minutes. Slowly pour in milk and whisk continuously until mixture thickens, approximately 20 minutes. Add cheese and stir until melted, then add cooked cauliflower.
3. Pour mixture into a bowl and cover with plastic wrap until cooled. Shape cauliflower mixture into desired circular shape, place on baking tray and freeze for 10 minutes.
4. Place breadcrumbs and eggs into separate bowls and dip each cauliflower croquette into the egg and then cover in breadcrumbs. Bake for 25 minutes at 400°F, then grill for 2 minutes, until golden.
5. Spoon Romesco sauce on top of cauliflower croquette and garnish with hazelnuts and oil.

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