



Locals Choice Club

Recipes for pairing with Locals Choice
Club December 2016 Selections

www.tastelocalwines.com
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Roasted Cauliflower and Tahini Spread

Vegetarian spread for any occasion accompanied by your favorite glass of wine.

Ingredients:

- 1 head cauliflower, halved crosswise and thinly sliced
- 1/4 c. olive oil
- 1 1/2 tbsp. minced fresh ginger
- 1 1/2 tsp. ground coriander
- salt
- 3 Tbsp. Tahini
- 3 Tbsp. fresh lemon juice
- 3 Tbsp. chopped parsley
- sesame seeds

Preheat the oven to 425 degrees. Toss Cauliflower with oil in large bowl along with ginger, coriander and salt. Spread on rimmed baking sheet and roast for 40 minutes, stirring occasionally until tender and browned. Let cool slightly. Transfer cauliflower to food processor, adding Tahini and lemon juice and pulse to a chunky puree, season with salt. Add parsley and pulse. Transfer to serving bowl and sprinkle with sesame seeds and serve at room temperature with pita bread, endive leaves or mini halved assorted bell peppers.

