



## Roasted Cauliflower

Serve with  
Joseph Phelps Vineyards Sauvignon Blanc  
Joseph Phelps Vineyards Viognier

Serves 4 – 6 for main course

Preheat the oven (convection bake) to 500° F.

Cauliflower florets and stem pieces, about 1 ½ inches in diameter (from 1 medium – large cauliflower)  
¼ cup Extra virgin olive oil  
1 Tbsp. Sliced garlic  
2 Tbsp. Lemon juice  
1 tsp. Salt  
½ tsp. Fresh ground black pepper  
2 Tbsp. Grated parmesan (or more to taste)

1. Blend the olive oil, garlic, lemon juice, salt and pepper. (Use a hand-held blender or other such device, or mash with mortar and pestle.)
2. Toss the cauliflower with the mixture to coat all pieces.
3. Place the coated cauliflower florets in a large sauté pan or a roasting pan.
4. Place the sauté/roasting pan in the oven and cook for 15 minutes.
5. Remove from the oven and sprinkle with the Parmesan and serve immediately while still warm.