

## Cauliflower Toasts

*(From Ina Garten, "Cook Like A Pro" and tweaked by Sharren Hummel, September 2019)*

1 2-lb head cauliflower

4 tablespoons olive oil

$\frac{1}{4}$  teaspoon crushed red pepper flakes

Kosher salt & freshly ground black pepper

8 ounces Mascarpone cheese, at room temperature

5 ounces Swiss cheese, grated

$\frac{1}{2}$  teaspoon freshly ground nutmeg

4 ounces julienned, one-half inch strips, prosciutto

Country style loaf bread, sliced into 36 quarters

Paprika

Freshly grated Parmesan cheese

2 tablespoons minced fresh chives

Flaked sea salt

Preheat oven to 400 degrees

Cut cauliflower into small  $\frac{1}{2}$  inch clusters. Place on sheet pan, toss with olive oil, red pepper flakes, 1 tsp salt, and  $\frac{1}{2}$  tsp black pepper. Spread out on sheet pan. Roast 25 - 30 minutes, tossing two or three times until florets are tender and randomly brown. Set aside to cool for 10 minutes.

Set oven to 450 degrees, line another sheet pan with tin foil, distribute bread quarters and bake til nicely browned. Remove from oven but keep toasts on sheet pan.

Set oven to broil.

Transfer florets to mixing bowl and add the mascarpone, stirring to coat the florets evenly. Stir in the Swiss, prosciutto, nutmeg, 1 tsp salt and  $\frac{1}{2}$  tsp black pepper. Mound the cauliflower mixture evenly on each piece of bread and dust with paprika. Broil toasts 2 to 4 minutes, until brown and bubbling. Watch carefully! Transfer to platter and sprinkle with Parmesan, chives, and sea salt. Serve hot.