

Cauliflower with Hazelnut Brown Butter

From – *marthastewart.com*

1 cup hazelnuts (filberts)
3 small or 2 large heads cauliflower
10 Tbsp unsalted butter
2 Tbsp freshly squeezed lemon juice
2 Tbsp snipped chives

- Preheat oven to 350 degrees.
- Place hazelnuts on a baking sheet; toast until fragrant, about 10 minutes.
- Transfer nuts to a kitchen towel; rub off loosened papery skins. Coarsely chop nuts; set aside.
- Trim stems of cauliflower so they sit flat, keeping head intact.
- Bring several inches of water to a boil in a large steamer or in a pot fitted with a rack; add salt to taste.
- Steam cauliflower until just tender, about 20 minutes. Transfer to a platter.
- In a medium saucepan, melt butter over medium heat.
- Add hazelnuts, and cook until butter turns brown, 3 to 4 minutes.
- Remove from heat, and add lemon juice and chives. Season with salt, and stir to combine.
- Pour over cauliflower, and serve immediately.



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