



THE RITZ - CARLTON

HERZLIYA

Cauliflower benedict with "hollandaise" sauce

Ingredients

1 large cauliflower

2 thick slices of Challah bread

2 poached eggs

1 onion, thinly sliced

1\2 cup white wine

2 cups of soy milk or whole milk

A pinch of cayenne pepper

1\3 cup of chopped chives

1 cup of fresh spinach

1 garlic clove- peeled and crushed

Olive oil

Salt and pepper

1. Cut the cauliflower in half and trim the outer side so it can lay flat either way, reserve leftovers.
2. In a medium size pot, boil salted water and blanch the cut cauliflower "steak" for 3 minutes or cooked half way. Remove the cauliflower from the water and set aside at room temperature.
3. Drizzle a bit of olive oil into a pot and once hot, add the onions until soft, add the wine and bring to a boil, until reduced in half. Add the leftover cauliflower and milk. Bring to a boil and cook until soft. Strain the contents of the pot, reserving the liquid. Blend the cooked cauliflower, adding the liquids to adjust the thickness until you receive a smooth and creamy texture. Season with salt and cayenne pepper and chopped chives.
4. In a cast iron pan, warm up a small amount of olive oil, season the cauliflower steak with salt and pepper. Sear until golden-brown on each side. In the same pan sauté the spinach with the crushed garlic.
5. To serve: toast each Challah slice and layer with the cauliflower steak, spinach and egg. Top it all with the cauliflower cream as a "hollandaise".



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