

Romanesco Summer Salad

Ingredients

- 1 cup water
- 1 medium Romanesco or regular cauliflower, cored and cut into bite-size florets (about 5 cups)
- 2 teaspoons whole-grain Dijon mustard
- Grated zest of 1 lemon
- 2 tablespoons freshly squeezed lemon juice
- 3/4 teaspoon kosher salt (divided)
- 3 tablespoons olive oil
- 1 red bell pepper, chopped
- 1/2 cup thinly sliced red onion
- 1/3 cup chopped fresh dill
- 3 tablespoons drained capers, coarsely chopped
- 1 cup water
- 1 medium Romanesco or regular cauliflower, cored and cut into bite-size florets (about 5 cups)
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Directions

In a large pot, bring the water to a boil over high heat. (If you have a steamer insert, put it in the pot to hold the Romanesco. If you don't have one, don't worry about it.) Add the Romanesco, cover the pot, turn down the heat to medium, and steam for 2 to 3 minutes, until crisp-tender. Using a slotted spoon, transfer the Romanesco to a rimmed baking sheet or clean kitchen towel, spreading it in a single layer, to cool. In a small bowl, to make the vinaigrette, whisk together the mustard, lemon zest, lemon juice, and 1/4 teaspoon of the salt. Slowly add the oil, whisking constantly with a fork to form an emulsified vinaigrette. Put the Romanesco in a serving bowl. Add the bell pepper, onion, dill, capers, the remaining 1/2 teaspoon salt, and the vinaigrette and toss gently to combine. Cover and refrigerate until ready to serve. It will keep well for several hours. Just before serving, taste and add more salt if needed.

Rebecca Katz