

## Pasta with Slow-Cooked Cauliflower, Anchovies, and Garlic

Salt

1 whole cauliflower, about 2 pounds before being trimmed

1 to 2 cloves garlic

4 to 5 anchovy filets

4 to 5 tablespoons olive oil

Minced fresh rosemary to taste, optional

½ teaspoon crushed red pepper flakes

½ pound pasta, any shape (orecchiette, elbows, etc.)

½ cup toasted breadcrumbs

½ cup grated Grana Padano or Parmigiano-Reggiano



Bring a large pot of water to a boil. Salt it generously, at least 1 tablespoon and drop in the cauliflower florets. Blanch for 5 minutes, remove and spread on a baking sheet to cool. Reserve water to cook the pasta. Mince anchovies and garlic together into a paste.

Place 4 tablespoons of olive oil and the cauliflower in your largest sauté pan over medium-high heat. Cook, stirring occasionally, until the cauliflower is soft and falling apart, and browned nicely, 15 to 20 minutes. Add olive oil to the pan if necessary. Make a well in the cauliflower and add the garlic-anchovy paste. Add a pinch of the rosemary and hot red pepper flakes to taste. Cook, stirring occasionally, until the garlic is golden, then turn off the heat. Taste and adjust the seasoning with more salt, pepper flakes, or rosemary.

Drop the pasta into the boiling cauliflower water, and cook, stirring occasionally, until the pasta is al dente. Drain pasta, reserving 1/4 cup of the cooking liquid. Transfer the pasta to the pan and toss well, until the cauliflower sauce has thoroughly coated the pasta, adding cooking water by the tablespoon if necessary. Top with breadcrumbs and serve immediately with freshly grated Grana.

To make the breadcrumbs: combine a heaping cup of pulsed fresh breadcrumbs with 2 tablespoons olive oil and a pinch of salt. Spread on a sheet pan and bake at 300° F for 15 minutes or until crisp and golden. This can be done stovetop, too, just be sure to use a pan big enough so that the crumbs brown evenly.

This recipe has been adapted from *Pasta: Recipes from the Kitchen of the American Academy in Rome*, Rome Sustainable Food Project, which was founded by Alice Waters, and Christopher Boswell, the chef of the RSFP, author of the book, and a Chez Panisse alum.