



# Roasted Cauliflower with Pasta

## INGREDIENTS

- One head of cauliflower, chopped
- 6 cloves of garlic, unpeeled
- Olive oil
- Salt and pepper to taste
- Red chili flakes to taste
- 1c grated parmesan cheese
- 3tbsp butter
- 2tbsp pine nuts, toasted
- 1/4c bread crumbs, toasted
- 1lb cavatelli or farfalle pasta

## WINE PAIRINGS

- [Domaine Carneros 2014 Estate Brut Cuvée](#)
- [Domaine Carneros 2014 Ultra Brut](#)

For more recipes and pairing ideas, visit [domainecarneros.com](http://domainecarneros.com)

## METHOD

1. Preheat oven to 425F.
2. Put chopped cauliflower and whole garlic cloves in a bowl. Drizzle with olive oil, sprinkle with salt and pepper and a pinch or more of red pepper flakes depending on heat desired. Toss and spread onto a large sheet pan or roasting pan.
3. Roast, tossing occasionally, until the cauliflower is caramelized and crisp, about 30 minutes. Once cool, peel the roasted garlic cloves.
4. In another bowl, combine grated parmesan cheese, butter, toasted pine nuts and toasted bread crumbs with a pinch of salt.
5. Meanwhile, bring a pot of salted water to a boil and cook pasta to package directions. Drain the pasta and reserve about a cup of the cooking liquid.
6. Toss the hot pasta with the cauliflower, garlic cloves, parmesan butter mixture and add reserved pasta water as needed to combine.
7. Garnish with a handful of torn parsley leaves and enjoy!