



## **Radicchio and Cauliflower Salad**

2 servings

1 small head radicchio (about 1/3 lb)

1/4 cup extra-virgin olive oil

Celtic Sea Salt

1 small cauliflower cored and cut into 1-inch florets ( about 4 cups)

1 medium clove garlic

1 Tb apple cider vinegar

1 Tb fresh lemon juice

2 tsp Dijon mustard

Freshly ground black pepper

1/2 cup coarsely chopped fresh flat-leaf parsley

- Remove any damaged outer leaves from the radicchio, quarter it, remove the core, and cut each quarter crosswise into 1-inch widths.
- Bring a large pot of water to a boil over high heat. Cook the cauliflower in the boiling water until just tender, about 3 minutes.
- Drain, spread on a plate to cool, and set aside at room temperature.
- Put the garlic in a mortar, add a pinch of salt, and pound to a paste with a pestle. Or mince and then mash to a paste with the side of a chef's knife.
- Combine the garlic, vinegar, lemon juice, and mustard in a small bowl.

- Let sit for 5 to 10 minutes. Whisk in olive oil until emulsified. Taste with a piece of radicchio and season with more vinegar or salt if necessary.
- Put the cauliflower in a large bowl and season with salt and pepper. Gently toss with just enough vinaigrette to lightly coat.
- Add the radicchio and parsley, season with salt and pepper, and toss again with just enough vinaigrette to lightly coat. Taste and add more salt or vinaigrette if necessary.
- Pass around the remaining vinaigrette when you serve it.