



*for Thanksgiving*

## **Brown Butter Romanesco Almadine**

Side Dish

Source: Willie Greens Organic Farm and Herban Feast

### Ingredients:

- 1 pound Romanesco, cut into florets
- ¼ pound butter
- ¼ cup smoked almonds
- 3 quarts water
- Salt and pepper, to taste

### Method:

1. In a sauce pot over medium heat, melt butter until brown and fragrant. Be careful not to burn the butter.
2. Bring water to a boil and blanch Romanesco for 30 seconds, then transfer to the ice bath to arrest cooking.
3. Strain the brown butter with the coffee filter to remove milk solids.
4. Toss Romanesco, smoked almonds, and brown butter in a mixing bowl and serve.