

Baked Romanesco Broccoli with Mozzarella and Olive

Serving size: 4 to 6

Prep. Time: 60 minutes

INGREDIENTS

- Salt and pepper
- 2 or 3 medium heads Romanesco broccoli (about 3 pounds)
- 3 tablespoons extra-virgin olive oil, plus more for baking dish
- 1 pound fresh mozzarella, sliced
- 1 cup grated pecorino or Parmesan (about 2 ounces)
- 1 dozen soft black oil-cured olives, or another type of black olive, pitted
- 1 teaspoon roughly chopped capers
- 4 roughly chopped anchovy fillets
- 4 garlic cloves, minced
- ½ teaspoon crushed red pepper, or to taste
- Pinch of dried oregano

INSTRUCTIONS:

1. Put a large pot of well-salted water over high heat and bring to a boil. Heat the oven to 375 degrees.
2. Cut broccoli into quarters, trim away the core and any tough bits, and chop quarters into roughly 2-inch cubes. Transfer to boiling water and cook for 2 minutes. Drain and rinse with cool water.
3. Lightly oil a baking dish. Arrange blanched broccoli in one layer. Season lightly with salt and pepper.
4. Tear mozzarella slices and scatter over the top, then sprinkle with pecorino. Arrange olives here and there.
5. Stir together capers, anchovy, garlic, red pepper, and 3 tablespoons olive oil in a small bowl. Drizzle mixture evenly over the top.
6. Bake for about 30 minutes until cheese has browned a bit, and broccoli is tender when pierced with a fork.
7. Let rest 10 to 15 minutes before serving.
8. Sprinkle with a good pinch of dried oregano.

Source: cooking.nytimes.com - David Tanis