

APPETITE

by Clark

# Salad Bouquet for Winter



ANDREW SCRIVANI FOR THE NEW YORK TIMES

## ROASTED CAULIFLOWER SALAD WITH WATERCRESS, WALNUTS AND GRUYÈRE

Time: 1 hour

- 1 head cauliflower, cut into bite-size florets
- 6 tablespoons extra virgin olive oil
- 1 1/2 teaspoons kosher salt
- 3/4 teaspoon pepper
- 1 tablespoon sherry vinegar
- 2 bunches watercress, large stems removed
- 1/4 pound Gruyère, diced or grated (about 1 cup)
- 2/3 cup toasted walnuts.

1. Heat the oven to 400 degrees. In a bowl, toss together the cauliflower, 2 tablespoons olive oil, 1 teaspoon salt and 1/4 teaspoon pepper. Spread the cauliflower on a baking sheet in a single layer. Roast, tossing occasionally, until tender and dark golden, 30 to 35 minutes. Let cool for 10 minutes.

2. In a small bowl, whisk together the vinegar with the remaining salt and pepper, and then whisk in the remaining oil.

3. In a salad bowl, toss the watercress, cheese, nuts and warm cauliflower. Pour the vinaigrette over the salad, and toss until well combined.

Yield: 4 servings.

ed it, I added it to  
ed with a sherry  
led the top with  
s of creamy  
it adding capers

or anchovies or croutons, but in the end  
left well enough alone. It really didn't  
need another thing.

Which brings me to Step 4. Eat with  
gusto, and maybe you'll be lucky  
enough to work up a sweat.