

# Whole Pot-Roasted Cauliflower With Tomatoes and Anchovies

By Julia Moskin

| **YIELD** 6 servings as a side dish, 4 as an entree | **TIME** About 1 hour 15 minutes

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## INGREDIENTS

**1 head cauliflower (about 2 pounds), white, green or Romanesco**  
**5 tablespoons olive oil, plus extra for drizzling**  
**3 medium garlic cloves, thinly sliced**  
**3 whole salt-packed anchovies, rinsed and filleted, or 5 to 6 anchovy fillets**  
**¼ teaspoon finely chopped rosemary leaves**  
**1 ½ cups drained whole canned tomatoes, trimmed of hard and unripe bits, diced**  
**¼ cup dry white wine, plus extra for cooking**  
**3 dried pequin chiles, or 3 large pinches red pepper flakes**  
**1 teaspoon flaky salt, like Maldon, or kosher salt**

## PREPARATION

### Step 1

Position a rack in the center of the oven and heat to 450 degrees.

### Step 2

Trim any wilted leaves and brown bits off the cauliflower, but leave healthy leaves. Put the cauliflower on its side on a cutting board. As if coring a tomato, core the base of the cauliflower: insert a small sharp knife about 1 inch into the base of the stem, make a circular cut to loosen the cone-shaped core, then pry it out and discard.

### Step 3

In a deep, heavy ovenproof pot (with a lid), large enough to hold the whole cauliflower, heat the oil over medium-high heat. Add the cauliflower cored side up; it should sizzle. Brown the exterior, turning it occasionally with tongs for even browning. This should take about 5 minutes; reduce the heat as needed to prevent scorching. Carefully turn over and brown the other side lightly, about 2 minutes.

### Step 4

Remove the cauliflower to a plate and add garlic, anchovies and rosemary to the pot. Stir until garlic is golden, about 30 seconds. Add tomatoes, white wine, chiles and salt. Stir well and bring to a simmer. Return cauliflower to pot, cored side down. Baste with the tomato liquid and pile some of the solids on top. Simmer, uncovered, 5 minutes to thicken the tomatoes.

### Step 5

Cover the pot, place in the oven and roast until tender, 30 to 45 minutes; a knife will go into the thick stems with almost no resistance. Check on the tomato sauce every 10 minutes or so; it should be punchy and intense but not too thick, so add a glug of wine if it seems to be getting too dry.

### Step 6

Transfer the cauliflower head to a serving plate or shallow bowl and cut in half, quarters or thick slices. Spoon on all the tasty stuff left in the pot. Add a drizzle of olive oil and a sprinkle of herbs. Serve

immediately or at room temperature, passing salt and red pepper flakes at the table.

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**PRIVATE NOTES**

Leave a Private Note on this recipe and see it here.

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Adapted from April Bloomfield, "A Girl and Her Greens" (Ecco)