



Ingredients:

- 1 head of purple cauliflower
- 1 head of yellow cauliflower
- A drizzle of olive oil
- Salt & pepper to taste



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Take each head of cauliflower and clean of all leaves from the bottom.

Cut off the stalk, so it is flush with the rest of the cauliflower body.

Cut off all the cauliflower florets and place on a roasting tray, trying to keep the yellow on one side of the tray and the purple on the other.

Also take the stalk of each cauliflower and cut it into thin disks (approx ¼ inch or less)...yes, the stalks are edible and delicious! Don't throw them away!

Add a light drizzle of oil to the florets. Add salt & pepper to taste.

Place florets on a roasting tray and put into a 450° oven. Let them cook until the florets are fork tender, approximately 10-12 minutes. They are done when a little brown starts to form around the edges of the florets and a fork inserts easily.

Once done, arrange florets on a platter, one row of yellow cauliflower (horizontally on the platter), followed by a purple row, and repeat... yellow, purple until you've run out.

Now step back and marvel at your platter of edible art! It's hard to believe that with such minimal effort you have a delicious masterpiece! ENJOY!