



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Cauliflower**

### Cauliflower Chocolate Ganache

**Ingredients:**

1 head cauliflower (about 3-4 cups)  
8 cups semi-sweet chocolate chips  
7 cups heavy cream  
1 Tbs vanilla  
¼ cup sugar(optional)

**Directions:**

Cut the cauliflower into florets, then steam for 20 minutes.

While you steam the cauliflower. Place the chocolate chips in a large mixing bowl. Set aside. Bring the heavy cream to a boil over medium high heat. (If you want a sweeter ganache, add the optional sugar to the heavy cream before boiling). Once the cream comes to a rolling boil, pour it over the chocolate chips and cover with plastic wrap.

Once the cauliflower is ready, allow it to cool in the steamer uncovered for a few minutes then puree in a blender. The florets should be warm but cool enough to hold in your hand. If you puree the cauliflower while it's too hot, it may be holding excess water which won't ruin your recipe but will cause you to adjust the amount of the other ingredients. Add the pureed cauliflower to the mixing bowl, whisk the melted chocolate chips, cream and cauliflower together until incorporated. Place it in the refrigerator for 30 minutes to set.

\*Refrigerated ganache can be scooped to make chocolate truffles. If you want to use this recipe to ice a cake or use as a dip, take the ganache out of the fridge a couple hours before you need to use it(allowing it to come to room temp) then whip it slightly for easier spreading.