

Roasted Cauliflower Puree

2 heads cauliflower, florets only (stems removed)
4 cloves garlic more or less
2 sprigs rosemary
2 tbsp. olive oil
1 tsp. kosher salt
1 tsp. fresh ground black pepper
1 1/2 to 2 cups broth (chicken or vegetable)
1/2 cup fat free half and half

Preheat oven to 375°F. Toss the cauliflower and garlic in the olive oil, salt and pepper. Divide between to baking sheets, add a rosemary sprig to each sheet. Roast for 15 minutes then turn for more even roasting. Roast 15 more minutes.

Working in small batches puree the cauliflower and garlic in a blender or food processor, add half and half. Continue blending and add the broth in a half cup at a time. The final puree should be consistency of a thick batter. Garnish with fresh rosemary.