

Strong

DAVID'S CAULIFLOWER AU GRATIN with MOCHI

1 large head of cauliflower
1 package of plain mochi, grated
2 tablespoons sesame butter
2 1/2 teaspoons soy sauce
1 1/2 teaspoons ume su (umeboshi vinegar)
Spring water or filtered water

1. Bring 1 1/2 inches of water to boil in a pan large enough in diameter to accommodate the whole head of cauliflower.
2. Turn the head of cauliflower over and trim the discolored end off the stem. With a small paring knife remove a cone shaped piece from the core of the cauliflower so that it cooks more evenly throughout.
3. Place the cauliflower in the boiling pot of water and cover with a lid, cooking over high heat for 6-10 minutes or until a bamboo skewer will pass through the core of the cauliflower.
4. Mix the grated mochi, sesame butter, soy sauce and ume su.
5. Place the cauliflower in a covered casserole dish, round side up.
6. Press the mochi mixture in an even layer over the dome of the cauliflower.
7. Cover and place in the oven. Bake for 15-20 minutes or until mochi melts.
8. Remove the lid and bake another 5-8 minutes to form a thin crust on the mochi.
9. Serve.