**Local Heirloom Cauliflower Salad**

Ingredients

* Roasted white & tri color cauliflower
* Shaved parsnips
* Orange segments
* Sliced apples
* Diced soppressata
* Shaved Parmesan
* Arugula

**Orange Honey Vinaigrette**

Ingredients

* ¼ cup orange juice
* ¼ cup apple cider vinegar
* 2 garlic cloves
* ½ shallot
* 1T honey
* Zest of 2 oranges
* Salt + pepper to taste

Instructions

1. Roast cauliflower in a 400F oven until it begins to caramelize.
2. Chop garlic + shallot, mix with orange juice, apple cider vinegar, honey + zest of oranges.
3. Platter the cauliflower and garnish with fruits, cheese + meat.
4. Combine and serve.

**Potato and Cheese Gnocchi Dough**

*Serves 4*

*Ingredients*

* 1 tsp pepper
* 1 tsp ground nutmeg
* 2 tsp salt
* ½ cup flour, plus more set aside
* ½ cup grated Grana Padano cheese
* 2 ½ pounds baked Idaho potato, skin removed, cooled

*Instructions*

1. In a stand mixer with the paddle attachment, mix pepper, nutmeg, salt, flour and Grana Padano together and let blend for 2 minutes.
2. Add the potato and let mix on medium low speed for 5-6 minutes. Feel the dough. If still sticky, add a touch more flour. You should have smooth, soft dough.
3. Flour a surface and cut dough into chunks to roll into dough snakes. Cut snakes into bite-size pieces.
4. Place gnocchi in a pot of boiling salted water, not crowding each other. When the first 4 or 5 start to float, remove and toss with preferred sauce.

**Zesty Orange and Calabrian Pepper Sauce**

*Yields about 2 cups*

*Ingredients*

* ¼ cup rice wine vinegar
* 2 cups orange juice
* 2 oranges, cut into thick rounds
* 4 Calabria peppers, rough chopped
* 1 tsp cornstarch
* 1 tsp cold water
* 2 tsp salt

*Instructions*

1. Place the rice wine vinegar, orange juice, oranges, and peppers in a sauce pot and bring to a boil on high heat. Monitor the heat so that the orange juice doesn’t overflow.
2. Let sauce reduce at a boil for 6 minutes. While it is reducing, mix the cornstarch and water in a small bowl. Pour the cornstarch mixture into the sauce, reduce heat to a medium, and cook for 1 more minute to allow it to thicken. Add salt and cook for another 30 seconds. Remove from heat, blend fully with an immersion blender, and serve.
3. Serve with your favorite fish and saffron couscous.