

LINGUINI WITH CAULIFLOWER PESTO

(from [Paula, at Vintage Kitchen Notes](#))

1 pound (450g) fresh cauliflower
1 medium shallot, quartered
pinch of red pepper flakes
½ cup toasted almonds
2 oz. (60g) asiago cheese
4 sun-dried tomatoes, dried-packed
1 Tbs drained capers
2 Tbs chopped fresh parsley
salt and pepper to taste
1/3 cup olive oil (*I used 1/4 cup*)
1 teaspoon sherry vinegar (*I added 2 tsp*)
1 pound linguini

Cover the sun-dried tomatoes with boiling water in a small bowl and let them stand for 5 to 10 minutes to soften. Drain well and chop them coarsely. Rinse the cauliflower, cut off the leaves and hard stalks. Cut the rest into chunks, and add to a food processor, processing them until they are more or less the texture of couscous. Transfer to a large bowl and reserve while you prepare the other ingredients.

Add to the food processor the pieces of shallot, pepper flakes, almonds, cheese, sun-dried tomatoes, capers and parsley. Process until they are as fine as the cauliflower. Season with salt and pepper. Add oil and vinegar and pulse until a paste forms. If you feel it's too dry for your taste, add another tablespoon of olive oil.

Transfer to the bowl with the cauliflower, check the mixture for salt and pepper and add more if necessary.

Cook the linguini until al dente in plenty of salted boiling water. Reserve some of the cooking liquid, and drain the pasta, transferring to a serving bowl. Add some of the pesto and mix gently. If necessary, add some of the reserved cooking liquid. Add the remaining pesto, sprinkle with grated cheese, a few parsley leaves and serve immediately.