

Caulilini with Bagna Cauda

<http://userealbutter.com/2019/10/14/caulilini-with-bagna-cauda-recipe/>

inspired by [Sunflower](#), bagna cauda from [Epicurious](#)

bagna cauda

6 oz. olive oil

6 tbsps unsalted butter, room temperature

6 cloves garlic, chopped

6 anchovy fillets

salt to taste

fresh ground black pepper to taste

caulilini

1 1/2 lbs. caulilini, trimmed and rinsed

1 oz. olive oil

3 cloves garlic, minced

salt to taste

Prepare the bagna cauda: Place the olive oil, butter, garlic, and anchovies in a blender or food processor and blitz until smooth. Transfer the purée into a small heavy-bottomed saucepan and cook over low heat for 15 minutes, stirring every few minutes. Season with salt and black pepper to taste.

Sauté the caulilini: While the bagna cauda is warming, heat a tablespoon of olive oil in a large sauté pan or wide stock pot over medium-high heat. Stir in half of the minced garlic until fragrant. Add half of the caulilini and sauté until the stems are bright green and tender. Season with salt to taste. Remove to a serving plate. Repeat with the other half of the caulilini.

Stir the bagna cauda and drizzle over the caulilini, reserving the rest to serve on the side (or to eat later as a fondue with crusty bread or vegetables). [Optional: Finish with crushed homemade croutons and pickled red onions.] Serves 4-6 as a side dish.