

Recipe and Procedure for Passover Leek and Cauliflower Kugel
Yield 10-16 servings

Ingredient	Qty.
Cauliflower, cut in florets	8 cups, about 2 heads
Olive oil	3 T plus 3 T
Leeks, chopped	4 large
Matzo meal	6 T
Eggs, large	3 ea
Italian flat leaf parsley, minced	$\frac{1}{2}$ cup
Dill, fresh, minced	$\frac{1}{4}$ cup plus $\frac{1}{4}$ cup
Kosher salt	1 T or tt
Freshly cracked pepper	1 t
Almonds, toasted and chopped	$\frac{1}{3}$ cup

1. In a large pot of well-salted boiling water, cook cauliflower until tender. Drain and puree in a food processor. Transfer to a large mixing bowl.
2. While cauliflower is cooking, sauté leeks in a large sauté pan with 3 T olive oil until tender and slightly caramelized. Add to cauliflower.
3. To leek and cauliflower mixture, add matzo meal.
4. In a separate bowl, beat eggs, 1 tablespoon parsley, 1 tablespoon dill, salt, and pepper to blend; add to leek and cauliflower mixture.
5. Brush two 8x8 inch baking dishes or ovenproof casserole with 1 tablespoon oil. Spread cauliflower mixture evenly in prepared dish.
6. In small bowl, toss almonds, remaining parsley and dill, and 2 tablespoons oil to blend. Sprinkle evenly over kugel.
7. Place in preheated 350-degree oven and cook kugel, uncovered, until set in center and beginning to brown on top, about 35 minutes. Let stand 10 minutes.