

Kate (Martin) Caselli: Oh yes. At the time, Uncle Angelo was very sick and they wanted to spend as much time together as possible. Papa—excuse me—Guiseppe told us that their mother used to make fried cauliflower on Christmas Eve when they were young, so he taught Georgie and Doria how to make it for the wedding. It was such a hit that they decided to keep it on the menu.



Ingredients:

1 head cauliflower

2 large eggs

1/2 cup whole cream

1 - 1 1/2 cup dried and
grated focaccia

Olive oil

Salt & Pepper (optional)

Cut the head of cauliflower into florets, leaving the stems as long as possible. Soak the pieces in icewater for at least 1 hour. Then blanch the cauliflower (at least 3 minutes, but no more than 5). Remove and drain on a clean dishtowel until cool enough to handle.

Wisk the eggs in a small bowl. Add the cream and whisk until slightly thickened.

Spread the grated focaccia in a pieplate and sprinkle with salt and pepper *if* you'll be serving American tasters.

In a deep skillet, heat the olive oil to about medium to medium high. Put several florets in the egg and cream mixture, then coat well with the grated focaccia. Then put into the hot oil. Sauté the florets a few at a time, turning them every now and again until they are evenly golden brown.

Put them on a platter and serve immediately. They are best when very hot and fresh!

“Vincenzo was my first and my last date. The sound of his voice saying my name always makes me stop whatever I’m doing and thank my thoughtful, gracious Father for the tender gift of Vincenzo Caselli.

—Kate (Martin) Caselli, 1975