

# Miso Brassicas

Recipe by Chef Kim Alter  
Nightbird, San Francisco

## The Ingredients

- 1 head of Romanesco
- 2 Tablespoon Olive oil
- Salt to taste
- ½ cup Yellow Miso Paste
- ¼ Lb Unsalted Butter
- 4 Tablespoon Garlic Confit
- 1 Lemon

## The Instructions

- In a small pot melt butter. Add the miso, stirring to emulsify the miso.
- Lower heat and add garlic confit. Cook down to desired flavor.
- Microplane the lemon zest into the sauce. You can blend the sauce or keep it rustic.
- Add lemon juice.
- Cut the romanesco in small stems.
- In a medium saute pan, add oil and Romanesco. Season with salt.
- On low-medium heat cook the romanesco all the way through.
- Add miso sauce and season.