



Scarlett Wines

2023 PETIT VERDOT

Harissa-Roasted Cauliflower

with Beluga Lentils & Whipped Feta

VEGETARIAN

Roasted cauliflower and lentils complement graphite and savory notes; harissa echoes warm spice, while feta balances the wine's firm tannins.

Serves 6 • Prep 25 min • Cook 40 min

INGREDIENTS

- 2 large heads cauliflower, cut into steaks/florets
- 3 tbsp olive oil
- 2 tbsp harissa paste
- 1 tsp kosher salt
- 1 cup beluga lentils
- 1 bay leaf
- 8 oz feta
- ½ cup plain Greek yogurt
- 1 tbsp lemon juice
- ¼ cup toasted pistachios
- 2 tbsp chopped mint

DIRECTIONS

- ① Heat oven to 425°F. Whisk oil, harissa and salt; coat cauliflower. Roast until deeply browned and tender, 30–35 minutes.
- ② Simmer lentils with bay leaf in salted water until tender, 20–25 minutes. Drain and discard bay leaf.
- ③ Blend feta, yogurt and lemon until creamy, adding a spoonful of water if needed.
- ④ Spread whipped feta on a platter. Spoon over lentils and arrange cauliflower on top.
- ⑤ Finish with pistachios and mint. Serve warm.

POUR & DECANT

Serve the dish warm and give the wine a generous 60–90 minute decant before pouring.