

Lift out the duck pieces and place them in a bowl (or serving bowl, if eating soon). Tilt the cooking pan and spoon off as much of the fat as possible from the sauce. Pour the defatted sauce into a blender and blend it finely. Pour this sauce through a course sieve right over the duck pieces, pressing down on the sieve to extract all the possible juices. The duck may be reheated and served the same day, or it may be refrigerated and served a day or two later.

GRANDMOTHER'S CAULIFLOWER WITH CHEESE (*Cheese Valti Gobi*)

SERVES 4-6

I don't have my grandmother's exact recipe. I never asked her, being too young at the time to know better. But the recipe here is a good approximation (as Jimmy Durante, the American comedian, used to say, "Da nose knows") and utterly delicious.

Do not use jalapeño or serrano chilies for Indian dishes. They have the wrong texture and flavor. Green bird's-eye chilies or any long, slim, thin-skinned variety, such as cayenne, are ideal. If you can't find them, use $\frac{1}{2}$ - $\frac{3}{4}$ teaspoon cayenne pepper instead of $\frac{1}{4}$ teaspoon.

2 tablespoons olive or other vegetable oil
1 teaspoon whole cumin seeds
1½ pounds (8 cups) medium-sized cauliflower florets, cut so each floret has a stem
1¾ cups grated fresh tomatoes (see headnote on page 255)

One 1-inch piece fresh ginger, peeled and grated to a pulp on the finest part of a grater or Microplane
2 fresh hot green chilies, cut into thin rounds
¼ teaspoon cayenne pepper
¼ teaspoon ground turmeric
1 tablespoon ground coriander

¼ teaspoon salt, or to taste
¼ cup chopped fresh cilantro
1 tablespoons heavy cream
¼ cup coarsely grated sharp Cheddar cheese

Preheat the oven to 450°F.

Pour the oil into a large, preferably nonstick sauté pan over medium-high heat. When it is hot, put in the cumin seeds. Let them sizzle for 10 seconds. Add the cauliflower florets, and stir them around for 2 minutes. Add the grated tomatoes, ginger, chilies, cayenne, turmeric, ground coriander, and salt. Stir to mix. Stir and cook for 5-6 minutes, or until the tomatoes are almost absorbed and the cauliflower is almost done. Add the cilantro and mix it in.

Put the contents of the pan into an ovenproof dish about 8 inches square, add the cream, mix, and sprinkle the cheese over the top. Put in the top third of the oven and bake for 10-12 minutes, or until the cheese has melted and developed a few light brown spots. Serve hot.

EVERYDAY CAULIFLOWER (*Roz ki Gobi*)

SERVES 4

This is one of the ways our cauliflower was often cooked at home. I use a 2-pound head of cauliflower that yields about 7 cups of florets. When cutting the florets, make sure that each piece has a head about 1½ inches wide, has a stem, and is about the same in length, or longer, as the width at the top.

6 tablespoons olive or peanut oil
7 cups delicate cauliflower florets
¼-¾ teaspoon salt
¼ teaspoon ground turmeric
¼ teaspoon cayenne pepper
1 teaspoon ground coriander