

# CREAM OF CAULIFLOWER SOUP



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

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**Ingredients :** 4-6

- 1 cauliflower (700g-1kg) - 2 shallots, peeled - 70 g butter - 1 L water - 1 chicken stock cube - 200 single cream - salt, pepper - several sprigs fresh herbs, washed - 30 g ground pistachios - 2 tbsp hazelnut oil

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1. Remove and discard the cauliflower leaves. Wash, and remove the florets, putting a few small ones aside for garnish. Cut the shallots in halves, and place in the metal bowl with the cauliflower, butter, water, and stock cube; season to taste. Run the CREAMED SOUP programme.

2. Bring a small saucepan of salted water to the boil. Cook the garnish florets\* for 3 minutes, drain and set aside to cool.

3. About 5 minutes before the programme ends, press Stop, add the cream and season to taste. Press Auto to restart the programme. Check the consistency and add a little more cream if the soup is too thick.

4. Serve the cream of cauliflower soup in deep bowls, garnished with the florets, fresh herbs, ground pistachios and hazelnut oil.

**Chef's tip :**

You could use smoked salmon as an alternate garnish for this soup.

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