

CREAM OF CAULIFLOWER SOUP



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

Ingredients : Serves 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

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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