

# Cauliflower Soup

Makes 6

We had this at our cookbook dinner and Sally really liked it. It is from the Essential Pepin cookbook.

## Ingredients:

- 2 Tbsp. vegetable oil
- 1 large onion (2 cups diced)
- 2 Tbsp. flour
- 1 tsp. curry powder
- 2 tsp. chicken bouillon concentrate
- 4 cups water
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 head of cauliflower (1 3/4 lb.)
- 2 Tbsp. unsalted butter
- 1/2 cup heavy cream (optional)
- Parsley (2 Tbsp. chopped)

## Equipment:

- Large saucepan
- Food processor



## Cauliflower Soup:

| ☑ | Directions  | Time (min)     |
|---|---|----------------|
|   | Peel and slice a large onion (2 cups)   | 2              |
|   | Combine 2 tsp. chicken bouillon concentrate with 2 cups hot water               | 2              |
|   | Core and trim cauliflower (1 3/4 lb.)   | 2              |
|   | Chop 2 Tbsp. parsley  | 2              |
|   | Heat 2 Tbsp. oil in a large saucepan.   | 2              |
|   | Sauté 2 cups onion until starting to brown                                      | 3              |
|   | Sprinkle 2 Tbs. flour and 1 tsp. curry powder over onions and stir              | 2              |
|   | Stir in 2 cups chicken bouillon, 2 cups water, 1 tsp. salt, and 1/2 tsp. pepper | 2              |
|   | Bring to a boil   | 2              |
|   | Add cauliflower, bring to a boil, cover and then lower heat to simmer           | 30             |
|   | In a food processor, blend a batch at a time with 2 Tbsp. butter                | 3              |
|   | Return to the saucepan and add 1/2 cup cream (optional)                         | 2              |
|   | Add water, if necessary to bring volume to 7 cups                               | 1              |
|   | Heat and distribute into bowls. Sprinkle with chopped parsley.                  | 3              |
|   | <b>Total</b>  | <b>58 min.</b> |