



Cauliflower and Potato Soup

Season: Winter

Type: Soup

Fresh from the garden: cauliflower, potatoes, leek

Source: adapted from taste.com.au

Dietary considerations: leave out bacon & cream for those who don't eat pork or dairy.

Difficulty: Easy

Serves: 20 tastes

Equipment:	Ingredients:
Chopping board Chef's Knife Peeler Measuring spoons Measuring jug Large stock Pot Small frying pan Stick Blender Soup ladle	<ul style="list-style-type: none">• 1 tablespoon olive oil• 2 garlic cloves, crushed• 2 leeks, halved, washed, thinly sliced• ½ cauliflower, trimmed, cut into small florets• 500g Sebago or Desiree potatoes, peeled, diced• 6 cups vegetable stock• 250g bacon, finely chopped• 1/4 cup light thickened cream

What to do:

1. Peel and cut potatoes into 2cm cubes.
2. Chop garlic and leek.
3. Heat 2 teaspoons oil in large stock pot. Fry garlic and leek, over medium heat for 5 minutes.
4. Add potato and stock. Partially cover. Increase heat to medium-high and bring to the boil. Reduce heat to low and simmer, stirring occasionally, for 15 minutes.
5. Add cauliflower and cook for a further 10 minutes or until vegetables are tender.
6. Meanwhile, finely chop bacon, then heat 2 teaspoons oil in a small frying pan over medium-high heat. Add bacon and cook, stirring often, for 3 minutes or until crisp. Remove to a plate lined with paper towel.
7. Blend soup, in batches, until smooth. Check for people with allergies or who don't eat pork and then stir in cream. Taste and then season with salt and pepper
8. Ladle into bowls. Sprinkle with bacon and freshly ground pepper.