

Cauliflower, Potato and Bacon Soup

Fresh from the garden: Cauliflower and parsley

Equipment:	Ingredients:
• Large saucepan • Chopping board • Knife • Microplane • Wooden spoon • Scales • Blender or food processor • Peeler	• 4 rashers bacon, diced • 1 onion, finely chopped • 30 grams of butter • 1 clove garlic, grated using a microplane • 1 medium cauliflower, cut into florets • 8 medium potatoes, peeled and diced • 1 litre chicken stock (you might have to add more) • Salt and freshly ground black pepper • Chopped parsley to serve

What to do:

1. Cook the bacon in a large saucepan until lightly crisp.
2. Add the butter and onion to the pan and cook gently until soft. Stir in the garlic.
3. Add the cauliflower, potatoes and chicken stock. Bring to the boil, then reduce the heat and simmer for 20–25 minutes, until the vegetables are tender. Add more stock if needed.
4. Blend until smooth using a stick blender or food processor.
5. Season with salt and pepper.
6. Serve topped with chopped parsley.

