

Creamy Cauliflower Soup

INGREDIENTS :

1 Tbsp olive oil
1 onion, finely diced
1 clove garlic, crushed
1kg Cauliflower florets
1/2 cup cream
1 litre of chicken stock
Tasty cheese, grated
Seasonings to taste



METHOD

1. Heat oil in soup pan.
Add onion and sauté.
2. Add cauliflower, pour over stock, boil. Reduce heat and simmer for 30 minutes.
3. Purée.
4. Sprinkle with grated tasty cheese.

Serve with crusty bread.