

CAULIFLOWER, LEEK & BLUE CHEESE SOUP





CAULIFLOWER, LEEK AND BLUE CHEESE SOUP WITH HAZELNUT KIBBLE

Preparation time: 10 minutes

Cooking time: 30 minutes

Serves: 4-6

2 leeks, diced

2 sticks celery, diced

4 cloves garlic, minced

½ tsp fennel seeds

2 Tbsp unsalted butter

1 head cauliflower, chopped

2 Tbsp Pernod

1½L chicken stock

600ml cream

sea salt flakes and freshly-ground
white pepper

2 Tbsp extra virgin olive oil

200g blue cheese

½ cup toasted hazelnuts

2 Tbsp mixed seeds, finely chopped

1 Tbsp Moroccan seasoning

1 Sauté the leeks, celery, garlic and fennel seeds in butter for 5 minutes, until softened. Add the cauliflower, Pernod, stock and cream, then simmer for 20 minutes. Purée until smooth, then season with salt and pepper.

2 Spoon the soup into bowls and top with cheese and a mixture of nuts, seeds and seasoning.