

Roasted Cauliflower Soup with Chive Oil + Black Pepper Thyme Cracker

Serves 10

INGREDIENTS

Cauliflower Soup:

2 Tbsp olive oil
1 onion, finely chopped
2 leeks, finely chopped
4 cloves of garlic, finely chopped
2 bay leaves

2 lbs cauliflower
1 Yukon Gold Potato
2 Tbsp olive oil

6 cups vegetable stock
1 ½ cups half-and-half
1/8 tsp freshly grated nutmeg
salt + pepper

For the Spiced Crème Fraiche:

½ cup crème fraîche
¼ cup buttermilk
pinch nutmeg
pinch cumin
salt + pepper to taste

Chive Oil: makes ½ cup

½ cup Vegetable oil
1/2 bunch chives
salt to taste

Thyme+ black pepper cracker

Serves 16

1 cup all-purpose flour
½ tsp. fresh cracked pepper
2 sprigs thyme
1 pinch salt
½ tsp. sugar
2 tsp. extra virgin olive oil
6 tbsp. whole milk
½ egg white, beaten for egg wash
Sea salt for topping
(Pre-heat oven to 375F)

METHOD

For the Cauliflower Soup:

In a large soup pot, heat olive oil over medium high heat. Add in onion, and season with salt and pepper. Add in leeks, and continue to cook until translucent. Add garlic, and bay leaves, and continue to cook.

Meanwhile, preheat the oven to 400°F and line a large baking sheet with parchment paper. Trim the cauliflower head into florets and cut the core into pieces, cut the potato into small dice. Spread the cauliflower, and potato on the baking sheet and toss with a drizzle of olive oil, and generous seasoning of salt and pepper. Roast for about 30 minutes or until the cauliflower, and potato is browned around the edges. Remove from the oven and let cool slightly. Set aside 1 ½ cups of the smaller cauliflower florets for garnish.

Add the cauliflower, potato, and vegetable stock to the pot with the onion mixture, and simmer until cauliflower, and potatoes are tender. Ladle the mixture in small batches into a blender. Once blended, place soup into a new pot. Once all soup has been pureed, add the half-and-half, nutmeg, and pepper. Adjust seasoning to taste.

For the Spiced Crème Fraiche:

Combine buttermilk and crème fraîche together in a bowl using a whisk. Add nutmeg, cumin, salt + pepper to taste. Whisk all ingredients together.

For the Chive Oil:

Blend the chives with the oil, season and save it for serving

Thyme + Black Pepper Cracker

Blend flour, pepper, thyme, sugar, and salt in the food processor.

Pour in the olive oil and pulse a few times to make sure it comes together.

With the food processor still on, pour in the milk and let blend until a loose ball is formed.

Place the dough on a lightly floured surface and split into 4 sections. Roll out into a rectangle as thinly, and evenly as you possibly can.

Move to a lightly greased cookie sheet and dab a little egg wash onto the dough with a pastry brush and sprinkle delicious sea salt on top.

Bake at 375F for 10-15 minutes. Check it at 10 and make sure the cracker is crispy and browning a bit, but not getting burnt.

Let crackers cool on a baking rack and once cool, break into pieces.