



Roasted Cauliflower Soup

FEATURED PRODUCT:

Mrs Rogers Pink Himalayan Salt, Black Peppercorns, Bay Leaf & Thyme.

INGREDIENTS

- 1 head Garlic, peeled
- 4 tbsp Olive Oil, divided
- Mrs Rogers Pink Himalayan Salt, to taste
- Mrs Rogers Black Peppercorns, to taste
- 1 head Cauliflower, cut into florets
- 1 Onion, finely diced
- 3 Vegetable Stock
- 3 tsp Mrs Rogers Thyme
- 1 Mrs Rogers Bay Leaf
- ½ cup heavy cream
- 1-2 tbsp Grated Parmesan, to serve

INSTRUCTIONS:

1. Preheat your oven to 220C. In a piece of tin foil, place the garlic cloves, a drizzle of oil and a grind of salt and pepper and close tightly. Place on an oven tray. Individually place the cauliflower florets in a single layer on the oven tray. Drizzle with olive oil and grind the salt and pepper over top. Roast for 30 minutes until brown. Set aside a few cauliflower florets to serve.
2. In a large pot that will fit all the ingredients, add the oil and onion and fry until the onion starts to soften. Add the stock, thyme and bay leaf and bring to a boil, reducing to a simmer for 5 minutes. Add the garlic and cauliflower and bring to the boil again and cook until the cauliflower is soft and tender. Puree with a stick whizz or in a blender until smooth. Taste and add salt and pepper as required. Add the cream and stir.
3. In the bowls you are going to serve in, place the soup and top with the cauliflower florets you set aside earlier. Serve!