

A Sutherland Belle

Creamy Cauliflower & Leek Soup

INGREDIENTS

- 4 tablespoons salted butter
- 2 medium leeks, white and very light green parts, chopped
- 2 celery stalks, chopped
- 5 cloves garlic, chopped
- 1 head cauliflower (outer leaves and stems removed) chopped
- 3 - 3 ½ cups good chicken or vegetable stock
- 1 teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon white pepper
- 2 bay leaves
- 3-4 ounces Crème Fraîche (optional)

INSTRUCTIONS

1. Slice leeks, reserving only the white and light green parts (not the dark green leaves or the roots if still attached). Add to a small water bowl and agitate with your fingers to loosen any dirt. Drain and rinse.
2. Heat butter over medium heat in a large pot and add leeks and celery. Cook for 3-4 minutes.
3. Add garlic, salt, black pepper, and white pepper; cook another 2 minutes.
4. Add stock, cauliflower florets, and bay leaves. Reduce heat to low, cover, and allow to cook until the cauliflower is soft enough to mash (about 20-22 minutes). Remove and discard bay leaves.
**Don't worry if the liquid isn't completely covering the cauliflower.*
5. Carefully transfer soup contents to a blender and puree for at least 2 minutes or longer if necessary. You could also do this with a good immersion blender. If soup is too thick, add more stock and blend.
6. Once the liquid is well-blended, return to the soup pot. Turn off the heat and stir in the Crème Fraîche. Taste and add more salt and pepper, if needed. I like to garnish with homemade parmesan croutons and chopped celery leaves. Serves 2-4 depending on bowl size.