

## Cream of Cauliflower Soup

### Ingredients

- 6 cups cauliflower, separated into small pieces
- 3 small potatoes, peeled & diced
- 6 cups chicken or vegetable stock
- 2 tablespoons butter
- 2 Tbsp olive oil
- 2 stalks celery, diced
- 1 leek or onion diced
- 2 cups half and half or milk
- salt and pepper to taste
- parsley (for garnish)

### Method

In a heavy bottomed soup pot cook the leeks, onion and celery in butter and olive oil over medium heat until translucent. Add the cauliflower and cook for a few minutes stirring. Add the diced potatoes and cover with stock and cream or milk (the liquid should cover the cauliflower by about 3 1/2 inches). Cook at simmer until potatoes and cauliflower are tender. This soup can be put into the blender and pureed or eaten as is. Season to taste with salt and pepper, garnish with chopped parsley. This soup is great with a baguette and fresh goat cheese