

Cauliflower Soup with Gruyere Crisps

Ingredients

- 2 small (or 1 large) cauliflowers (about 1kg total)
- 80g unsalted butter
- 3 large echalion shallots, sliced
- 250ml whole milk
- 900ml chicken or vegetable stock
- ¼tsp ground white pepper
- Grating of nutmeg
- 1tbsp crème fraiche
- 1-2tsp lemon juice
- 75g ready cooked chestnuts, roughly chopped



For the Gruyere Crisp

- 60g Gruyere, finely grated
- 1tsp finely chopped rosemary

Method

1. Trim the base off the cauliflower(s) and cut away the leaves, discarding the large, tough outer leaves, but reserving any tender inner leaves for garnish.
2. Cut the cauliflower into florets, discarding the core, then roughly chop.
3. Heat 40g of the butter in a large pan over medium heat. Stir in chopped cauliflower, shallots and a good pinch of salt. Cover and fry gently for 10 minutes stirring occasionally, until softened.
4. Uncover and cook for a further 5 mins, until just taking on a little colour.
5. Add the milk and simmer gently for 5 mins. Stir in the stock and simmer for another 5 mins. Set aside to cool for 10 mins.
6. Blend with the white pepper, nutmeg, crème fraiche and lemon juice (to taste), until smooth. Check seasoning. Thin with extra stock if needed. Return to a clean pan.
7. **For the Gruyere chips**, preheat oven to 200°C (180°C fan), Mark 6 and line a large baking tray with baking parchment.
8. Lightly mix the Gruyere and rosemary. Place in 6 heaped piles, spacing apart on the prepare tray.
9. Cook for 8 mins, or until bubbling and golden. Cool for 1 min on the tray then transfer to kitchen paper to soak up excess oil. Cool.
10. When ready to serve, heat the remaining butter in a small frying pan. Add the chestnuts and reserved cauliflower leaves, season and fry for 3-4 mins, until golden.
11. Reheat the soup, if needed, and divide between 6 bowl. Top with the chestnut garnish and serve with the Gruyere crisps.

Notes