

## Roasted Cauliflower Cheese Soup With Turkish Bread Crostinis



**Serves: 6**

### TASTE OF WINTER FACT

Cauliflower cheese, a traditional English dish of cauliflower baked in a cheese sauce, dates back to the 19th century.

It is typically served as a vegetable side dish often paired with roasted meat. More recently, it has also been transformed into a delicious, rich hearty soup perfect for the colder winter months.

In this recipe, we have added Turkish bread crostinis, known as 'Little Toasts' which elevates the dish to a complete meal ideal for sharing with family and friends this Winter.

### INGREDIENTS

- 100 1kg Small Cauliflower Florets
- 500gm Washed Potatoes - peel and cut into 2cm dice.
- 1 Fennel Bulb (approximately 275gm) - remove base, outer leaves, stems and sprigs, cut into 2cm dice.
- 20ml Olive Oil
- 20ml Olive Oil
- 180gm Brown Onion - top, tail, peel, halve and finely dice.
- 2 Garlic Cloves - peel and finely chop.
- 2 sprigs Thyme - pick leaves, rinse, drain and finely chop.
- 800ml Vegetable Stock
- 500ml Water
- 400ml Thickened Cream
- 150gm Cheddar Cheese - coarsely grate.
- 100gm Parmesan Cheese - coarsely grate.
- To Taste - Sea Salt and Finely Ground Black Pepper
- ½ Turkish Bread - cut in half laterally and cut into 12 even slices widthways.
- As Required - Extra Virgin Olive Oil Spray



## METHOD

1. In Pre-heat an oven to a low to moderate temperature – 140°C.
2. In a mixing bowl, add the cauliflower, potatoes, fennel and first quantity of olive oil, then toss the vegetables until they are evenly coated. Place onto a roasting tray, and into the oven to roast for 20 minutes or until the vegetables are tender and lightly browned, then remove from the oven and set to one side.
3. Over a moderate heat, in a saucepan, add and heat the second quantity of olive oil, add the onion and sauté, stirring regularly, until it has softened, then add the garlic and thyme and continue to sauté for a further minute.
4. Add the stock, water and cream, mix to combine and bring up to the boil, then add the roasted vegetables (retaining 12 cauliflower florets for garnish). Mix to combine, bring back to the boil, cover with a lid, reduce the heat and allow to gently simmer for 15 minutes or until the vegetables are falling apart. Remove from the heat.
5. Using a stick blender, blend the soup to a smooth consistency. Return to the heat, add the cheddar and parmesan cheeses and stir until they have both melted. Season to taste. Set to one side and keep warm.
6. Increase the oven to a moderate temperature - 160°C.
7. Place the Turkish bread fingers in a single layer on a baking tray. Lightly spray with extra virgin olive oil and season to taste with salt. Place into the oven and bake for 5 minutes or until golden in colour. Remove from the oven, turn each piece of bread over, and lightly spray again with extra virgin olive oil. Place back into the oven and bake for a further 5 minutes or until crisp and golden in colour. Remove from the oven, set aside and allow to cool to room temperature.

## TO SERVE

Divide the hot soup between 6 serving bowls, garnish each with 2 warm roast cauliflower florets and serve accompanied by the Turkish bread crostinis.

---