

Cream of Curried Cauliflower Soup paired with Davis Estates Merlot

INGREDIENTS:

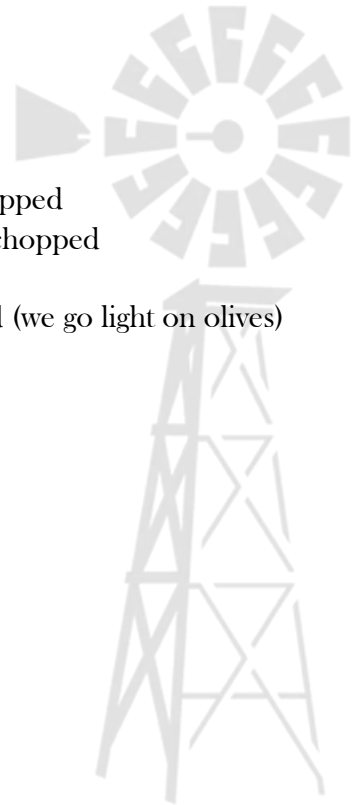
Cream of Curried Cauliflower Soup

2 teaspoons olive oil
1 pound onion, diced
1 rounded teaspoon Madras Curry powder
2 pounds cauliflower (About one large head) cut into bite size florets
1 teaspoon salt
3 ½ cups chicken broth
3 ½ cups cream
1 teaspoon lemon juice
Bouquet Garni: 1 bay leaf and ½ teaspoon toasted fenugreek wrapped in cheese cloth and tied with kitchen twine

SERVES: 6

For Garnish

Pecans, toasted & chopped
Pistachios, toasted & chopped
Dates, diced
Kalamata olives, diced (we go light on olives)



METHOD:

Cream of Curried Cauliflower Soup

- In a medium stockpot over medium heat, add olive oil and onions and cook until onions are soft and translucent, about 6 minutes.
- Add curry powder and stir for a minute or two.
- Add cauliflower, salt, chicken broth, cream and bouquet garni. Bring soup to a boil, reduce heat to simmer and simmer 20 to 30 minutes uncovered until cauliflower is tender.
- Remove Bouquet garni and add lemon juice, ladle soup into a blender and puree until smooth. Adjust seasonings if needed.

To Finish

Ladle your soup into individual bowls then garnish with a sprinkle of your desired garnish. Serve immediately with a glass of Merlot.