

SAFFRON-SCENTED CAULIFLOWER SOUP

INGREDIENTS

1 head cauliflower florets, broken into pieces
1 small piece of celeriac, diced
1 medium diced onion
2 pieces of garlic
2 tablespoons ghee
1 tablespoon chopped fresh parsley leaves for garnish
1 tablespoon sliced almonds for garnish
1 teaspoon saffron
4 cups vegetable stock
salt and white pepper to taste

DIRECTIONS

In a heavy-bottomed pot, sauté the onions and garlic in the melted ghee until fragrant. Add the celeriac and cauliflower. Pour in the stock and bring the mixture to a boil. In a small saucepan, warm a bit of ghee and heat the saffron, releasing its flavor and color. Add to the soup mixture. Cook for about 15-20 minutes, or until the cauliflower is tender. Use a stick blender to puree the soup until smooth. Taste and add salt and pepper, if needed, garnish with parsley and almonds.