

Cauliflower soup with chilli sourdough croutons

**Lynne
Mullins**

< 30 mins Medium

all details

A warming soup to ease the pain of rainy days.

2 out

Reader ratings (19)

Be the first to comment



Cream of cauliflower soup with chilli sourdough croutons.

Photo: Marco Del Grande

Ingredients

more matching wines

- 1 litre chicken or vegetable stock
- 700g cauliflower florets
- ½ small sourdough baguette
- ¼ tsp mild chilli powder (or to taste)
- 2 tbsp extra virgin olive oil
- ½ cup pouring cream

- 2 tbsp snipped chives
- Salt flakes and cracked black pepper

Method

Bring stock to the boil, add cauliflower and cook over medium heat until tender. Remove from heat, cool slightly then blend in a good processor or blender.

Tear sourdough into pieces, sprinkle with chilli powder, toss with olive oil and cook in a small pan over medium heat, tossing frequently until golden and crisp.

Pour soup back into saucepan, stir in cream, chives, salt and pepper.

To serve, heat soup (do not boil) then ladle into soup bowls and serve topped with sourdough chilli croutons.

< 30 mins Medium Cauliflower Main-course

- **Main Ingredients** - Cauliflower, Bread, Cream/Milk
- **Course** - Main-course, Starter/Entree

similar recipes



Spiced cauliflower and feta omelette with chorizo and almond dressing

30 mins - 1 hour Easy Medit...

Karen Martini

2.5 out

Reader ratings (89)



Golden tubetti with cauliflower and tuna

30 mins - 1 hour Easy Italian

Karen Martini

3 out of 5

Reader ratings (31)



Warm cauliflower and pomegranate salad

30 mins - 1 hour Easy Middl...

Jill Dupleix

1.5

Reader ratings (18)

