

# 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

- 1 litre chicken or vegetable stock
- 700g cauliflower florets
- 1/2 small sourdough baguette
- 1/4 tsp mild chilli powder (or to taste)
- 2 tbsp extra virgin olive oil
- 1/2 cup pouring cream

## more matching wines

- 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    Midd...

Jill Dupleix

1.5

Reader ratings (18)



Meat-free frittata with cauliflower and mushrooms

