Creamy cauliflower and leek soup

Serves 3

Ingredients

- 3 tablespoons butter
- 2-3 leeks (white and light green parts), roughly chopped
- 4 garlic cloves, crushed
- ½ teaspoon dried thyme
- 2 cups chicken stock or broth
- 1 large cauliflower, cut into florets
- 250ml cream
- Salt and freshly ground black pepper, to taste

Garnish

- 250g bacon, diced and pre-cooked crispy
- Cheddar cheese, grated
- Fresh parsley, chopped (optional)

Method

1. Place a pot on medium heat. Add the butter to the pot and saute the leeks for about 5 minutes.
2. Add the garlic and dried thyme and fry for another 1 minute until fragrant.
3. Add the chicken stock and cauliflower and bring to a boil. Simmer for about 15 to 20 minutes, covered, until the cauliflower is soft. Remove from the heat and allow it to cool slightly.
4. Puree the soup mix with a stick blender or food processor until smooth.
5. Reheat the soup and add the cream.
6. Add a generous amount of salt and freshly ground black pepper to taste.
7. Serve the soup topped with bacon, cheddar, and parsley.