

During a busy week in a restaurant kitchen, I was checking the walk-in cooler doing the order for the following week. I came across three big cauliflowers that for some reason hadn't been used. As the weather was rainy and cool, I decided to roast all the cauliflower and make soup. It sold out the same day. So here it is, simple, nutritious, with the depth of flavour that roasting gives. Enjoy!

### *Roasted Cauliflower Soup*

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#### **Ingredients**

1 head cauliflower  
6 garlic cloves  
3 shallots  
2 T olive oil  
1 t salt  
¼ t dried chilies  
3 medium potatoes  
4 c chicken broth (or vegetable broth for vegetarian version)  
Fresh thyme leaves from 5 sprigs  
1 bay leaf  
a few square inches of Parmesan rind (optional, but best)  
2 c of light cream  
Fresh thyme leaves to garnish

#### **Directions**

Preheat the oven to 400°  
Core the cauliflower, and remove leaves.  
Coarsely chop all the florets & stalks.  
Cut up the peeled garlic.  
Peel and chop the shallots.  
In a medium bowl, toss the cauliflower, shallots & garlic with the oil, salt & chilies.  
Spread the vegetables on a parchment lined baking sheet.  
Roast in the middle of the preheated oven for 30 minutes.  
Remove from oven, stir to turn and redistribute, and return to the oven for another 15 minutes.  
Peel & chop the potatoes.  
Put the roasted vegetables into a 4-quart/litre soup pot.  
Add in the potatoes, the stock, thyme leaves, bay leaf, and Parmesan rind.  
Stir well, and bring to a boil.  
Cook over medium heat for 30 minutes until the potatoes are tender.  
Discard the bay leaf and remainders of the Parmesan rind.  
Add in the light cream.  
Using an immersion blender, purée the soup.  
Bring the soup back to a simmer.  
Check seasoning, adding a bit more salt if needed.  
Serve.